MARTHA STEWART

Living

THE FOOD ISSUE

ready, set, summer!

46 fresh, simple recipes

warm-weather favorites

ice cream cake, frozen-yogurt pops, and more

grow your own herbs

container gardens made easy

get grilling

tricks for the best cheeseburger and how to cook the tastiest ribs (in half the time)

try our newest one-pot pasta!

There's a sundae in every slice of this frozen brownie cake. PAGE 94

June 2015
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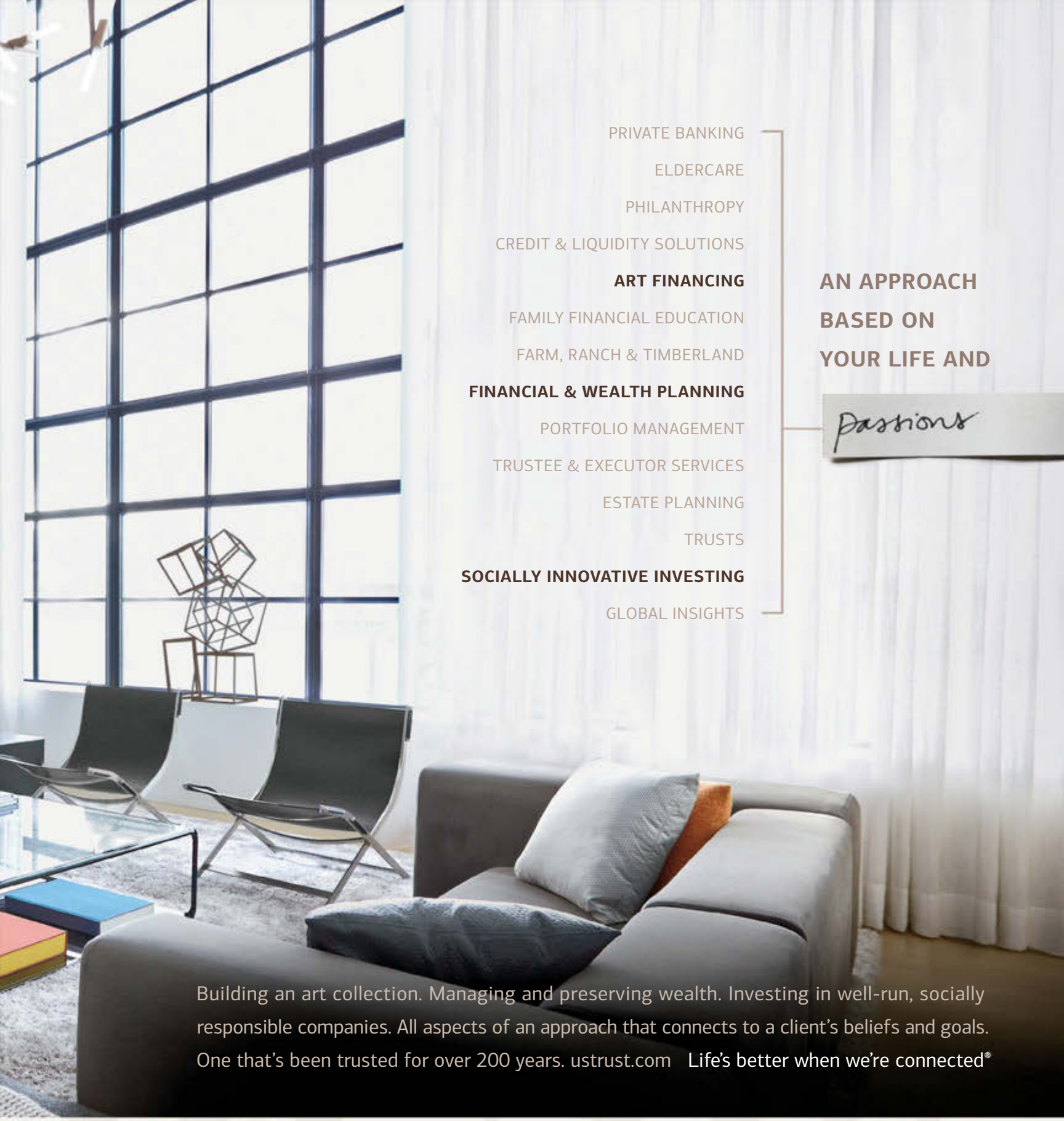

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Martha's Month

Gentle reminders, helpful tips, and important dates.

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	1 *Martha Stewart Weddings* summer issue on newsstands *Weight training*	**2** Plant pumpkins, winter squashes, and gourds *Pilates*	**3** Organize wine collection; stock up on summer whites	**4** Apply organic fertilizer to eggplant, pepper, and tomato plants *Cardio and core*	**5** Stroll through peony garden, now in bloom *Weight training*	**6** Morning hike with the dogs
7	**8** Godson Augustine Booth-Clibborn's birthday Attend International Dairy-Deli-Bakery Association Expo, in Atlanta (*iddba.org*) *Pilates*	**9** *Pilates*	**10** Plant cold-house beds with melons	**11** Clean outdoor lighting fixtures *Cardio and core*	**12** Friend David Rockefeller turns 100! Mow fields in Bedford *Weight training*	**13** Attend Westchester Land Trust annual benefit, honoring Benjamin Needell, in North Salem, New York (*westchesterlandtrust.org*)
14 FLAG DAY Host friends for a picnic and game of croquet	**15** Schedule dog-grooming appointments *Weight training*	**16** Niece Erica Scott's birthday Weed rose gardens *Pilates*	**17** Fertilize greenhouse orchids	**18** *Cardio and core*	**19** Attorney Larry Shire's birthday Plant a second crop of beet and spinach seeds *Weight training*	**20** Attend All Against Abuse: Roaring 20s Summer Soirée in Bridgehampton, New York (*theretreatinc.org*)
21 FIRST DAY OF SUMMER FATHER'S DAY *Weight training*	**22** Weed vegetable beds *Pilates*	**23** *Pilates*	**24** Sharpen knives and scissors	**25** Speak at Travelers Championship Women's Day in Cromwell, Connecticut (*travelerschampionship.com*)	**26** Set out additional seedlings for lettuce crop *Weight training*	**27** Wash and groom cats
28 Horseback ride *Weight training*	**29** Plant sunflower seeds *Pilates*	**30** Prune roses after first bloom				

DRINK

Get refreshed with a tall glass of pomegranate iced tea, one of Martha's favorites. To serve this delicious drink at your next outdoor party, pour brewed pomegranate tea into a large pitcher with ice and add citrus slices.

MARTHA'S WORKOUT

Bicep Curls

1. Stand with your right foot on the middle of an elastic exercise band. Hold both ends of the band with your palms facing up.

2. Slowly bend your arms up, curling your hands up, too, until they are about 5 inches from your shoulders. Slowly lower. Work up to 15 repetitions.

For more of Martha's workouts, pick up a copy of *Living the Good Long Life* (Clarkson Potter, 2013).

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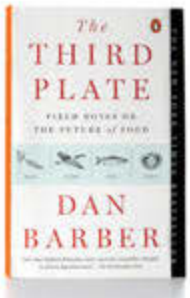

***LIVING* BOOK CLUB**

The Third Plate (Penguin), by award-winning chef Dan Barber, is now out in paperback and pairs perfectly with our food issue. With engaging narratives and big ideas about sustainable agriculture, his book is an absorbing read about just how important it is to know where your food comes from.

marthastewart.com/book-club

COLLECTING

When the temperature rises, it's time to break out the water pitchers! The ones here—including the yellow enamel 1950s Dansk Kobenstyle example with a rattan handle—are eye-catching *and* practical. Forage flea markets to gather pitchers in a range of colors and styles, so you'll always have the perfect vessel on hand. Together, they make a nice display, too.

eBay search terms: *vintage water pitchers*

Out & About

Where we've been, what we've seen, and where you'll find us.

ON THE ROAD

Start your summer off right with a scoop of Bi-Rite Creamery's balsamic strawberry ice cream, made with locally sourced berries and served in an organic sugar cone. The menu at this San Francisco hot spot is seasonal, so stop by to taste the warm-weather flavors before they're switched out. Bi-Rite also offers its own cookies, brownies, and other sweets, baked with fresh ingredients.

Bi-Rite Creamery, San Francisco biritecreamery.com

WHERE TO FIND MARTHA

Martha Bakes

This month, Martha whips up southern classics including banana cream pie and pecan tassies. Tune in for crowd-pleasing breakfast dishes, cookie recipes for any occasion, and techniques for making delicious crackers and flatbreads.

PBS (check local listings)

Martha Stewart's Cooking School

Martha demonstrates her techniques and signature step-by-step approach. She offers valuable insight into equipment, ingredients, and every other aspect of the kitchen. Soon you'll be roasting, sautéing, frying, and steaming with confidence.

PBS (check local listings)

INSTAGRAM FAVORITE

We want to devour this grilled-peach-and-caramel sundae from @katiejacobsnashville. To see your photo here, follow us on Instagram.

@marthastewart

JESSICA KNOPP/SON OF A SAILOR (KEY FOBS); BRYAN GARDNER (PITCHERS, BOOK); CHRISTINA NESTON (ICE CREAM); KATIE JACOBS OF *STYLINGEVERYDAY.COM* (INSTAGRAM)

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The best part of a Pimm's Cup may just be the cold, crunchy cucumber spears soaking in the cocktail.

WELCOME TO OUR ANNUAL FOOD ISSUE! Yes, we feature recipes and entertaining ideas every month, but in June we pay tribute to every part of the culinary process.

I can't think of a more knowledgeable guide for this issue than our food director, Lucinda Scala Quinn. An avid supporter of sustainable farming, she shares Dean Carlson's inspiring story of creating an entire food ecosystem on his farm, where the animals roam freely in pastures and food of all types is prepared and served thoughtfully, with nothing gone to waste ("Farming Forward," page 72).

In "Thrillers, Fillers, and Spillers" (page 98), another resourceful food lover, Minnesota native Scott Endres, finds fertile ground in the tightest outdoor spaces surrounding his home, nursery, and restaurant. Read the article to learn valuable lessons on small-scale gardening.

City dwellers without a backyard: You can participate as growers, too. After all, the best way to understand where food comes from is to get your hands dirty—literally. So check out the container-gardening tips and summer recipes in "Grow Your Own" (page 86). With herbs, hot peppers, and edible flowers sprouting right on her apartment terrace, Lucinda has fresh flavor boosters always at the ready. Give her ideas a try—all you need is a sunny spot to get started. (Even a windowsill will do!)

Of course, the food cycle doesn't end with dinner. As you'll see in "Digging In" (page 64), kitchen scraps can—and should—be composted. American Made Award Winner for Food Pashon Murray does this on an impressive scale in her hometown of Detroit—so that local farms can be nourished and the growing can begin again.

Naturally, a summer food issue isn't complete without a carefree, delicious party. And "Pass the Pita" (page 80) delivers: You'll love our take on a Middle Eastern feast, all of which can be prepared in advance so that you, the host, can have a good time, too. If there's anything I want readers to take away from this issue, it's that living well shouldn't be complicated or expensive. With just a little effort, you can enjoy the greenest gardens and the freshest foods all summer long.

Eric A. Pike

Eric A. Pike, editor in chief

RECIPE

If you've never had a Pimm's Cup before, you're in for a treat. The refreshing cocktail, long a favorite in the U.K., is my go-to summertime drink. This version of it includes both its namesake, Pimm's No. 1 (a gin-based liqueur), and Crop Cucumber vodka. The result is a citrusy, herbal flavor that isn't cloying in the least. Cheers!

ERIC'S PIMM'S CUP COCKTAIL

Active/Total Time: **5 min.**
Serves: **2**

- **4 ounces Crop Cucumber vodka or plain vodka**
- **2 ounces Pimm's No. 1**
- **½ cup grapefruit soda, such as Sanpellegrino Pompelmo**
- **2 Persian-cucumber spears, for serving**

Fill each glass with ice. Divide vodka and Pimm's evenly between them and stir. Top with grapefruit soda. Serve with cucumber spears.

Brushstroke Equator small tumbler, *in Gold, marcblackwell.com.* **Ciovere glass,** *in Silver Leaf, abchome.com.*

SYLVIE BECQUET (COCKTAILS); MATTHEW WILLIAMS (PORTRAIT)

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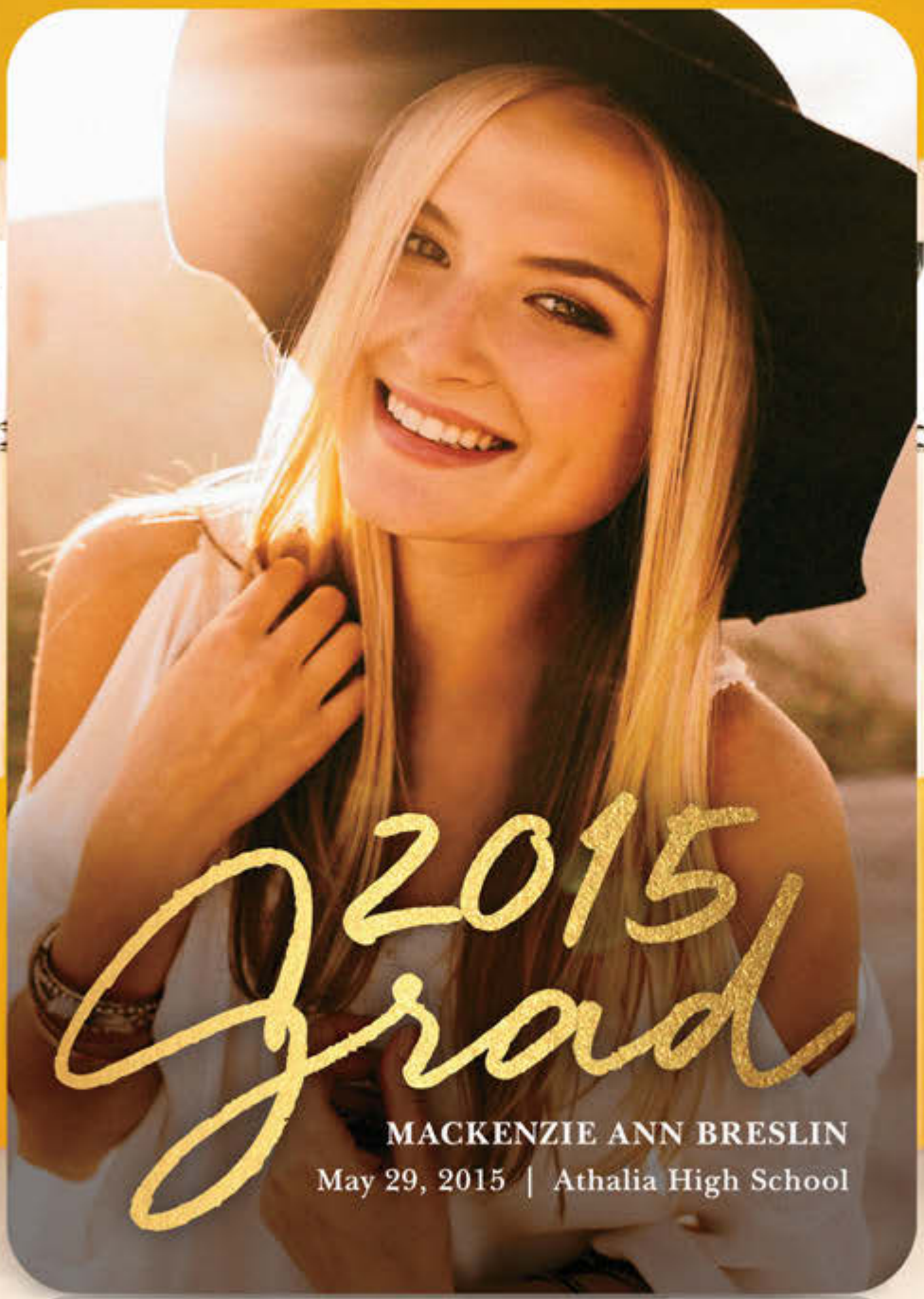

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80
PASS THE PITA
The **Middle Eastern staple** isn't hard to prepare—and can be the key to relaxed summer entertaining.

86
GROW YOUR OWN
Just a few pots of **herbs, vegetables, and edible flowers** can help elevate your everyday cooking.

92
BARE-NAKED LAYERS
Six cakes that alternate their **unfrosted basic layers** with a host of delectable, unexpected fillings.

98
THRILLERS, FILLERS, AND SPILLERS
A Minnesota nursery co-owner shares his expert **small-space landscaping tips.**

MIKKEL VANG

72
FARMING FORWARD
At Pennsylvania's Wyebrook Farm, a couple uses sustainable farming practices to connect their customers to the source of the very best food.

Wyebrook's egg-laying chickens roam free around the farm's mobile henhouse.

On the Cover

Brownie-cake slices are layered with ice cream in our irresistible frozen sundae (for the recipe, see page 118). Photograph by Mikkel Vang.

marthastewart.com/testkitchensundae Make our ice cream cake with video how-tos straight from the test kitchen.

17
FROM MARTHA

Spotlight on Smoke Bush
This unmistakable plant makes a beautiful—and easily maintained—addition to a garden.

25
GOOD THINGS

Refreshing melon-sorbet floats, a carrier for picnic blankets, bite-size graduation-party desserts, and more.

33
BEAUTY & STYLE

Hair Removal
The pros and cons of all the different ways to get smooth for summer. **33**

Beauty News
Our top sunscreen picks, magical foundation drops, and more. **36**

DIY Style
Chic stenciled scarves that are easy to make. **38**

Tastemaker
Artist and home-goods-store co-owner Serena Mitnik-Miller's favorite finds. **40**

45
FOOD & GATHERINGS

Perfect Bite
Crème fraîche in sweet, golden apricot "cups." **45**

In Our Pantry
Club soda adds pizzazz to iced coffee, salad dressing, tempura batter, and a lemon gelatin dessert. **46**

What's for Dinner?
Four quick one-pot meals, all just right for summer's warmer days. **48**

Test-Kitchen Trick
Cut down on your grilling time while also infusing serious flavor with the brine-boiling technique. **50**

Sweets
Delectable thumbprint cookies with a touch of pink-lemonade glaze. **52**

55
GOOD LIVING

Tableau
Solomon's seal and peony in a grouping of gilt vases. **55**

Home
No handles or two? Chrome or rubbed bronze? Tips on selecting the best faucet for your kitchen. **56**

Garden
Customize a batch of potting soil to suit your plants' particular needs—then watch them thrive. **60**

American Made
By turning the city's waste into compost, Detroit Dirt helps fuel urban farming. **64**

Editors' Picks
Our collection of can't-fail Father's Day gifts. **66**

These yogurt-pop variations couldn't be easier: Just stir, freeze, and dip!

28

105
HOW-TO HANDBOOK

Ask Martha
How to grill vegetable kebabs evenly, fix wicker furniture, and keep your books in top condition. **105**

Pets
Help your dogs and cats stay pest-free all summer—and all year—long. **108**

Homekeeping
Tools and tricks for getting walls sparkling clean. **110**

IN EVERY ISSUE

Martha's Month 4
Out & About 6
Editor's Letter 8
Recipe Index 114
American Made 124

JOHN DOLAN (SMOKE BUSH); AARON DYER (BOW TIE, ICE POPS); BRYAN GARDNER (CHICKEN)

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FROM MARTHA

Teach and Inspire

The grove of smoke bush at my farm includes *Cotinus* 'Grace' and *C. coggygria* 'Young Lady.'

BRYAN GARDNER

Spotlight on Smoke Bush

This plant goes by several names—but whether you call it smoke bush, smoke tree, *Cotinus*, or even cloud tree or wig tree, it's an easy-to-grow, wonderful addition to the garden.

TEXT BY MARTHA STEWART PHOTOGRAPHS BY JOHN DOLAN

Smoke Bush

FROM MARTHA

Homegrown Bouquets

Cotinus lends itself to large, exuberant arrangements like this one, *left,* which combines three types of the plant in a stone urn. Start with shorter branches, crisscrossing them to approximate a "frog" in the vessel. Then add in taller stems, gradually creating the shape you want for the bouquet. I always cut from the garden early in the morning—before the heat of the day—which is easier on the plant.

I REALLY KNEW nothing about this unusual plant until I purchased Skylands, my home on Mount Desert Island in Maine, in 1997. I hadn't noticed branches of it in flower arrangements or examples of it in friends' yards or gardens. One day, as I was getting my house ready for a big dinner party with the help of colleagues Kevin Sharkey and Kevin Burger, I asked Kevin Sharkey to cut flowers from the garden for his huge arrangements, and Kevin Burger to pick up some additional stems of oriental lilies at a local farm. When Kevin B.—or Kevin II, as we called him—was on his way, he spotted a tree covered with fluffy pink panicles that looked like fairy-tale cloud puffs. It was in the front yard of a small cottage set back from the road. He knocked on the door and asked the occupant if he could cut and buy an armful of the branches. For 50 dollars he filled the back of the Ford van and proudly brought home this remarkable find. From that moment on, I have been enamored of *Cotinus,* or smoke bush, a relative of sumac.

The gigantic arrangement was placed in the center of the Great Hall table, and because it was so light and airy, it looked as if a pink cloud had descended into the middle of the room. It was much admired and oohed and aahed over.

I started to do some research, looking for information about this extraordinary shrub, which is also classified as a smallish tree. Since then I have located approximately a dozen different varieties, ranging from white to gray to green to pink to deep magenta, purple, and even orange. I've planted a small grove of the deep-hued 'Royal Purple' in front of my house in Maine—it goes very well with spruce and fir, especially the yellowish *Picea* 'Skylands' that I have planted there. I have also planted many more varieties in gardens and borders at my farm in Bedford. Some grow larger and more treelike; others stay more compact and shrubby. Planted in groups, the effect is amazing, especially when the *Cotinus* bloom—from spring to summer, depending on where you live. The plants require full to partial sun, they grow easily and quickly, and they are very forgiving of poor soil and little food.

Cotinus grows in the temperate Northern Hemisphere—I now recall seeing several types growing at Hidcote, the famed garden in Gloucestershire, England, in the red garden, as well as in a green border. There is an American smoke tree (*Cotinus obovatus*), native to states including Missouri and Tennessee, which can display brighter, bolder colors than the Eurasian types, but all of them are rewarding cultivars as shrub-border plants or accent specimens in a landscape.

I love these plants so much that I am now planning a long, winding border of several types and colors for my farm. I cannot wait to show you photos of them when they're mature and in full bloom. Maybe in 2022?

HAIR AND MAKEUP BY DAISY SCHWARTZBERG

HELP ANGELA AND YOU HELP KIDS EVERYWHERE

Meet Angela. Born with a life-threatening heart defect, she faced multiple surgeries. But at age 3 she became the first American to receive a new blood vessel engineered from her own cells — so it grows with her and won't need to be replaced. For Angela, this holds the best promise for no future surgeries. At Nationwide Children's Hospital, the doctors and scientists who pioneered Angela's procedure are now working to share this discovery with the goal of helping thousands of other children like her. When you support Nationwide Children's, you help kids everywhere.

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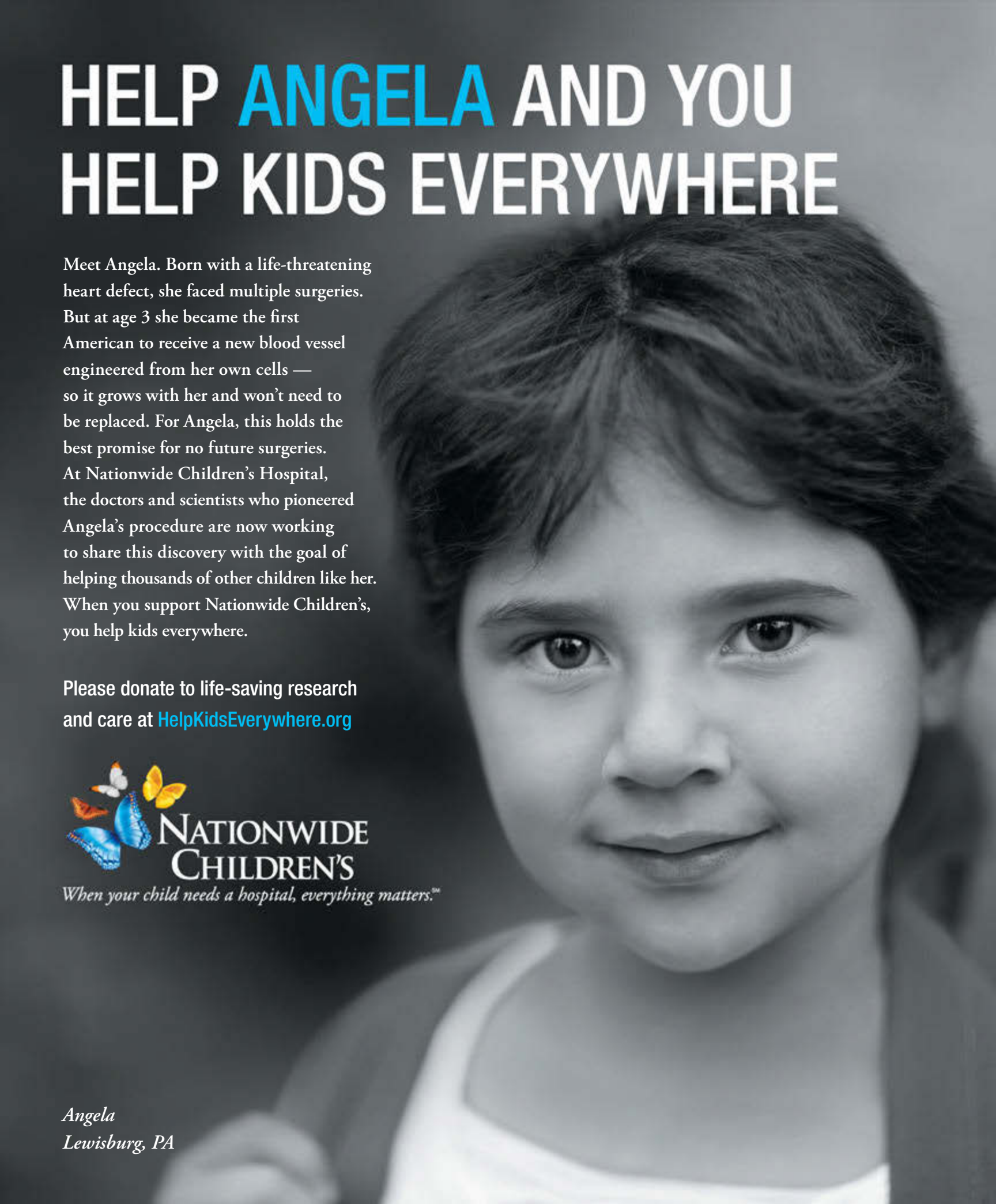

Angela
Lewisburg, PA

Smoke Bush

FROM MARTHA

Delicate and Delightful
The frothy pink panicles of *Cotinus* 'Grace' combine beautifully with tall, spiky white bug-bane and sprays of white asters in this airy arrangement. I tucked purple 'Arabella' clematis in last, letting it trail down. A garden planter holds the arrangement; it has a drainage hole in the bottom, so there's a glass vase hidden inside.

SMOKE-BUSH GLOSSARY

There are just two species of *Cotinus*: the American *C. obovatus*, and *C. coggygria*, native to Europe and China. Both are unfussy and rewarding to grow.

GROWING SMOKE BUSH

These deciduous plants are so versatile—you can mass several together or combine them with other plants in a shrub border. Or make a single smoke bush a focal point by planting it on its own. Smoke bush is available at nurseries in the spring, for Zones 4 though 8.

Wherever you site it, it's quite easygoing. Smoke bush can tolerate partial sun, though it thrives in full sun. (Purple-leaved varieties have the best color when given full sun.) It likes medium-moist but well-drained soil. Since smoke bush grows rather quickly, prune it after blooming to help keep its shape. Fertilize it in the fall.

1. *C. coggygria* 'Daydream'
This compact green-leaved cultivar features large, long-lasting blooms.

2. *C. coggygria* 'Pink Champagne'
With an upright growing habit, this variety has rosy plumes that are beautiful in arrangements.

3. *C.* 'Grace'
A cross of the Eurasian and American species, this delicate shrub has three-season interest.

4. *C. coggygria* 'Young Lady'
The shrubby, slow-growing cultivar can reach six feet in height. It flowers prolifically, even at a young age.

5. *C. coggygria* 'Flame'
This vigorous grower can reach 25 feet in height.

6. *C. coggygria* 'Golden Spirit'
Foliage is the star of this cultivar; it changes from lime green to yellow to coral.

7. *C. coggygria* 'Royal Purple'
The variety has showy dark-purple leaves.

MARTHA STEWART COLLECTION

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GOOD THINGS

Upgrades, Solutions, Inspirations

HOME

STICK 'EM UP

When the school year ends, put your children's artwork on display in an at-home gallery. Just frame the pieces with painters' tape, which comes in a variety of widths and colors. Plus, it's low-tack—so you can peel it off whenever you're ready to showcase a new set of masterpieces.

PHOTOGRAPHS BY AARON DYER

PROP STYLING BY HELEN QUINN AT PAT BATES AND ASSOCIATES

CRAFT

Fringe Benefits

Show some pride for your favorite graduate in a big way—with an oversize decoration in his or her school colors. Embellish the class year with fringed-paper stripes and hang it on the wall using removable adhesive strips. Add a "class of" wall decal above the numbers to really spell things out.

Fringe cutter, *by Martha Stewart Crafts, $25, michaels.com.*
Wall decal, *in Collegiate Letters, $70, fathead.com.*

A

B

HOW-TO

1. Print our number templates at *marthastewart.com/fringed-graduation*. Tile pages together according to instructions on templates.

2. Trace number templates onto chipboard; cut out.

3. Accordion-fold about 30 sheets of 12-by-18-inch medium-weight paper lengthwise, creating 2½-inch folds. Open paper and cut along every other fold to make two-ply strips.

4. Following a fringe cutter's instructions, fringe open side of each folded strip (*A*).

5. Cut a fringed strip to fit across bottom of one number. Apply a glue stick along top of strip and adhere to chipboard (*B*).

6. Continue cutting and gluing strips, working upward, overlapping each and alternating colors.

TIP

Before grilling burgers or other meats, prep the grates by rubbing them with the cut side of a halved onion (instead of a paper towel or a brush) dipped in oil. Then keep the onion on one side of the grill, to be served with your dish.

CRAFT

Take Charge!

Put an end to any family squabbles over whose charger is whose. With one roll of patterned washi tape (make sure there's a light color in the design) and some markers, everyone can identify—and spruce up—their charger. Wrap the tape around each USB wall charger, USB plug, and phone plug, cutting to fit. Then give each family member a different colored marker to fill in the light areas of the design, identifying his or her charger. Seal with découpage glue and let dry.

Washi tape, *from $2 a roll, cutetape.com.* **Fine-point permanent markers,** *by Sharpie, in Neon, $13 for 5, michaels.com.*

HOME

Tied and True

These pretty herb-embellished votives are really a cinch to put together—and they instantly up the eye appeal of any table setting while adding a hint of fragrance. Snip sprigs of woody fresh herbs (thyme is shown, but rosemary or sage works, too) and tie three or four to each glass votive with a piece of twine. If you don't grow your own herbs, this is also a great way to make use of leftover sprigs from the grocery store.

FOOD

Go With the Float

Is this melon-sorbet float a drink or a dessert? With something this cool and delicious, it doesn't matter what you call it—or when you serve it. As you make the melon balls, scoop some extras to keep in the freezer so you can serve up another round of these dairy-free floats in an instant.

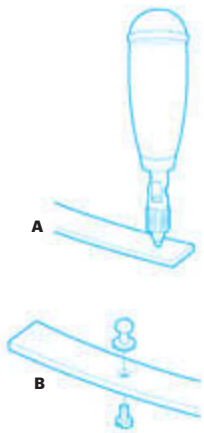
1. Use a melon baller to scoop small balls of honeydew and cantaloupe.
2. Freeze on a parchment-lined baking sheet until firm, at least 4 hours. (You can transfer them to a resealable plastic bag and freeze up to 1 month.)
3. When ready to serve, place several melon balls in a tall glass with 1 or 2 scoops lemon or coconut sorbet (or one of each).
4. Rub a few mint leaves between your fingers and drop in. Top with seltzer or club soda; serve immediately.

CRAFT

Get Carried Away

In the summer, a spontaneous picnic is always a nice option. Stay at the ready with a stylish, easy-to-assemble blanket carrier. To make, cut one 10-inch and two 27-inch strips of heavyweight leather. You'll use a screw punch (*A*) to make holes in the leather strips, and button studs (*B*) as fasteners to join the pieces and to secure the strips around the blanket. For the placement of holes on the strips and assembly instructions, see the diagram at *marthastewart.com/blanket-carrier*. To use the carrier, roll up a blanket, wrap the long strips around it, and secure with the button studs.

Screw punch, *by Martha Stewart Crafts, $25, michaels.com.* **Leather strips,** *⅝", in Heavyweight Natural Cowhide, $9.50 for 50"; and* **screwback button studs,** *8 mm, in Gilt, $3.50 each, tandyleather.com.* **Twin Broad-Stripe wool blanket,** *in India Ink/Natural, $133, faribaultmill.com.*



ILLUSTRATIONS BY BROWN BIRD DESIGN

CRAFT

Senior Superlative Snapshots

Let your graduates play fortune teller with a fun photo-booth party setup. Cut a 22-by-20-inch piece of foam board, then cut out a 17-by-15-inch rectangle inside. Paint it with chalkboard paint and let dry, at least 1 hour. Apply a second coat; let dry again. Use craft paint and alphabet stencils to paint "Most likely to..." on the frame bottom. Provide guests with chalk to predict friends' futures, then snap photos against a solid-colored wall. Extra credit: After the party, assemble the printed photos into a yearbook-inspired album, using a service like Shutterfly.

Multisurface chalkboard paint, *by Martha Stewart Crafts, in Gray, $6 for 6 oz., michaels.com.*

TIP

GIVE THIS IDEA A SPIN:

Create a stand for icing cakes by flipping a large pot with side handles upside down. Place the cake, on a cardboard round, on top. The pot raises the cake closer to eye level, and the handles can be used to rotate it as you work your way around.

Granola adds crunchy contrast to the creamy bars.

FOOD

Parfait Pops

Before the kids run out the door in the morning, make sure they eat a healthy breakfast by handing them one of these frozen treats. They make great afternoon snacks and desserts, too. To make, stir together 1 cup plain Greek yogurt, 3 tablespoons honey, and 1 cup mixed berries, such as fresh sliced strawberries, raspberries, and blueberries. Transfer the mixture to ice-pop molds and freeze, at least 8 hours and up to 1 month. To serve, unmold and drizzle one side with honey, then dip in granola. This recipe makes about 6 pops.

Frozen-Yogurt-Pop Variations (shown on page 12)

Tropical Fruits + Coconut
Replace the berries with sliced or chopped tropical fruits, such as kiwi, pineapple, and banana. Drizzle with honey and dip in toasted shredded unsweetened coconut.

Apricot + Pistachios
Use 1½ cups plain Greek yogurt. Replace the berries and honey with ½ cup apricot preserves. Drizzle with honey and dip in finely chopped pistachios.

HAIR AND MAKEUP BY DAISY SCHWARTZBERG; ILLUSTRATION BY BROWN BIRD DESIGN

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Triscuit presents

MAKERS OF MORE

featuring MARTHA STEWART

We believe in the power of starting from a simple beginning to make something more.

That's why we created Makers of More, a video series that celebrates today's most innovative makers.

To kick things off, the ultimate maker, Martha Stewart, and Triscuit have co-created a new **Summer Edition Toasted Coconut & Sea Salt** Flavor Triscuit cracker with all makers in mind. We took it from sweet, adding melted milk chocolate and toasted marshmallow, to savory, by topping with avocado, red pepper flakes, and lemon juice. Or go sweet plus savory, and top with pineapple, onion, and jalapeño.

Where you take it is up to you.

Check out the Makers of More in upcoming issues of *Martha Stewart Living* and discover the maker in you at **pinterest.com/Triscuit**.

Triscuitmadeformore

CRAFT

Keep Him in Stitches

Personalize a store-bought tie for Father's Day. Start with one that has a simple pattern, and use that as a guide for embroidered details. Rip out the hand stitch at the back of the tie that holds the folds together (you can restitch them together after embroidering), then begin sewing through the top layer of fabric. We used a chain stitch and satin stitch for the stripes, and French knots on the polka-dotted bow tie. (Go to *martha stewart.com/embroidery-how-to* to learn these stitches and more.) Package the tie in an easy-to-make box (see Knockout Box, *right*), dressed up with paper bands.

Ties, *from $19 each, tiebar.com.*

We followed the lines in this herringbone pattern to make thin strips.

KNOCKOUT BOX

Pick a medium-weight paper in Dad's favorite color, and use our tool to turn it into a gift box. The largest size you can make is perfect for a necktie; medium works for a bow tie.

Gift-box tool, *by Martha Stewart Crafts, $25, joann.com.*

hummuolipa
We start with simple ingredients like 100% whole grain wheat.* Then we added parsley, Mediterranean olives and fresh hummus. Where you take your Triscuit is entirely up to you.
Triscuit madeformore
pinterest.com/triscuit
*Triscuit crackers contain at least 22g of whole grain wheat per serving.
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FOOD

Tasseled Treats

Cap off your graduation party with a tray of these bite-size mortarboard cakes.

1. Spray mini muffin cups with nonstick cooking spray, fill each two-thirds full with batter, and bake as directed in your recipe, but reducing the time to 8 to 10 minutes. We like Double-Chocolate Cake (without the glaze); for the recipe, go to *marthastewart.com/double-chocolate*.

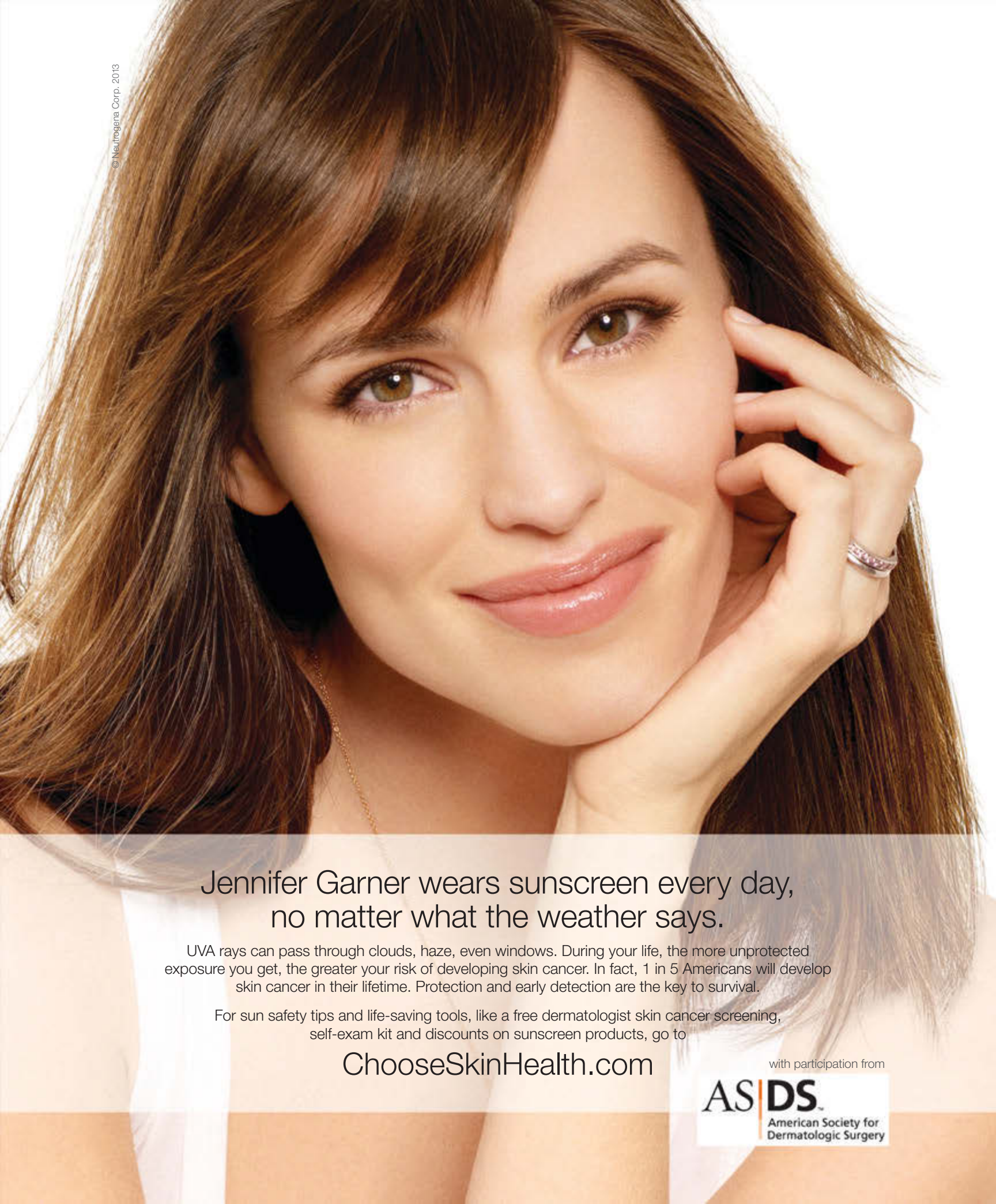
2. Let cakes cool in tins 5 minutes, then transfer to a wire rack; let cool completely.

3. Spoon ⅛ teaspoon melted dark chocolate onto flat side of each cake. Place a square of a thin chocolate bar, such as Lindt, on top; press to adhere. Use a drop of melted chocolate to adhere a small candy-coated chocolate on top.

4. Snip licorice rope into 1½-inch lengths. Cut one end of each into thirds. Dip other end in melted chocolate and press into underside of round candy to adhere. Let stand until chocolate is set. (Our cake recipe yields 42.)

TIP

While you're steaming corn on the cob, streamline your seasonings by mixing softened unsalted butter with flaky sea salt and freshly ground black pepper to taste. Smear the simple compound butter on the hot corn and enjoy.


© Neutrogena Corp. 2013
Jennifer Garner wears sunscreen every day,
no matter what the weather says.
UVA rays can pass through clouds, haze, even windows. During your life, the more unprotected exposure you get, the greater your risk of developing skin cancer. In fact, 1 in 5 Americans will develop skin cancer in their lifetime. Protection and early detection are the key to survival.
For sun safety tips and life-saving tools, like a free dermatologist skin cancer screening, self-exam kit and discounts on sunscreen products, go to
ChooseSkinHealth.com
with participation from
ASDS
American Society for Dermatologic Surgery

BEAUTY & STYLE

Tips, DIY, News

Pretreatment
Worried about pain? Taking an ibuprofen one hour before any hair-removal treatment can help.

Hair Today, Gone Tomorrow

With shorts-and-swimsuit season upon us, it's time to take it off: Yes, we're talking about unwanted hair. Whether you prefer to defuzz at home or leave it in the capable hands of a professional, you have loads of options. Read on for our head-to-toe guide to staying sleek and stubble-free all summer long.

TEXT BY ALESSANDRA FORESTO
PHOTOGRAPH BY YASU + JUNKO

Post-treatment
Prevent ingrown hairs by washing with a salicylic acid-based cleanser, such as Neutrogena Body Clear body wash ($8, *neutrogena.com*), and a loofah or washcloth.

PROP STYLING BY ELIZABETH PRESS

VANISHING ACTS

The women of ancient Egypt can be credited with—or blamed for—initiating the practice of hair removal; they used seashells (as tweezers) and beeswax to depilate. While today's techniques aren't necessarily pain-free, they yield quicker, longer-lasting results.

SHAVING

Best for: Underarms, legs, and the bikini line.
The Drill: The blade slices exposed hairs on the skin's surface. Razors with a pivoting head glide more easily over knees and ankles.
Pros: It's convenient, cost-effective, and basically painless.
Cons: Quick regrowth and the potential for nicks and razor burn. Avoid both by using shaving cream, "and swap blades after eight uses," says Jessica Anawalt Johnson, an aesthetician in Portland, Maine.
Cost: From $1 a razor, *dollarshaveclub.com*.

WAXING

Best for: Anywhere—body or face.
The Drill: Hot wax is smeared on skin, then ripped away using a cloth strip, removing hairs at their roots.
Pros: Wax's malleability works for areas large (legs) and small (brows). The effects last up to four weeks.
Cons: You should avoid products containing retinol or glycolic acid and procedures like peels, microdermabrasion, and lasers afterward. "They can trigger irritation and redness," says New York City dermatologist Francesca Fusco.
Cost: From $3 for an at-home kit; from $7 at a salon.

ELECTROLYSIS

Best for: Small patches, like the upper lip, brows, stomach, and bikini line.
The Drill: A fine needle, inserted into the opening of the hair follicle, delivers a small shock of electric current to destroy the cells responsible for hair growth.
Pros: It's well suited to any skin and hair color, and it's the only hair-removal method the FDA considers to be permanent.
Cons: The resulting redness, swelling, and scabbing can be painful.
Cost: From $30 to $500 at a salon, depending on the area treated.

LASER

Best for: Dark, thick hairs; facial hair; hard-to-reach hairs, like on the back or bikini line.
The Drill: Lasers like the ND:Yag and Lumenis Light Sheer Diode emit a beam of light that's absorbed by pigment in hair, disabling the follicle and halting new growth.
Pros: Results are long-lasting though not permanent. (Biannual touch-ups may be necessary.)
Cons: The pain is tolerable but unpleasant—like a rubber band repeatedly snapped against your skin.
Cost: From $200 for an at-home device; from $80 at a salon.

THREADING

Best for: Brows and facial fuzz.
The Drill: This centuries-old method from India uses a cotton thread that is twisted into a mini-lasso to yank out individual hairs.
Pros: It's chemical-free and fast. Threaders can remove a whole row of hair in one tug.
Cons: The ouch factor can be high, and so is irritation, as the thread rubs over the same spot repeatedly. Also, "one end of the thread is placed in the technician's mouth, so make sure a new string is used for each client," says Johnson.
Cost: From $5 at a salon.

SUGARING

Best for: Legs.
The Drill: In this approach, said to date back to 1900 B.C. Persia, a mix of sugar, glycerin, lemon, and water creates a sticky, wax-like substance that's applied to hair, then removed in one swift pull with a sturdy cloth strip.
Pros: Sugaring is a "great alternative for sensitive skin types that react to the additives in wax," says Fusco. The gooey nature makes it effective on short stubble.
Cons: It's very sticky, so it tugs at skin more than wax does.
Cost: From $30 at a salon.

SMOOTH OPERATORS

If you have a steady hand and a high threshold for self-inflicted pain, spa-inspired DIY defuzzers are as close as your bathroom.

Beam Me Up
The **Tria Precision** is the only hair-removal laser that is FDA-cleared for at-home use. *$299, triabeauty.com.*

Wax On, Wax Off
Sally Hansen's Ouch Relief wax-strip kit offers skin-numbing wipes and convenient prewaxed strips. *$8, sallyhansen.com.*

No Pain, All Gain
Bliss Fuzz Off foam washes away unwanted hair in five minutes flat. *$32, ulta.com.*

PHOTOGRAPHS BY BRYAN GARDNER; ILLUSTRATIONS BY BROWN BIRD DESIGN

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NEED TO KNOW. . .

Tools, tips, and techniques for your beauty routine.

HIT LIST

Sunscreen

Before you head to the beach, pick up one of these standout sunscreens.

1. SHEER DELIGHT
No streaks. No residue. No heavy lotion feel. The alcohol-free **L'Oréal Invisible Protect Finish spray** provides an undetectable barrier from the rays without the usual drawbacks. *From $10, lorealparisusa.com.*

2. THE BEST PART
If you've experienced a burned scalp or an angry red strip along the hairline, it's not something you'll ever forget! **Nios Shield leave-in conditioner** safeguards susceptible scalps with SPF 15. *$26, niosshield.com.*

3. NEVER A DULL MOMENT
With **Fekkai Pré-Soleil Hair Mist,** your color investment stays true-to-hue, never brassy or faded. *$20, fekkai.com.*

4. SOLAR SYSTEM
Sunscreen meets skin care in La Roche-Posay's new **Anthelios AOX Daily antioxidant serum.** The lightweight SPF 50 formula nourishes while filtering out UV rays and wrinkle-causing free radicals. *$43, laroche-posay.us.*

5. WATERWORKS
Unlike typical sunscreens, **Shiseido Ultimate WetForce** actually works better when wet. (H_2O activates molecules that reinforce its moisture-repellent SPF veil.) *$40, shiseido.com.*

SPOTLIGHT ON

Cover FX Custom-Coverage Drops

Turn whatever moisturizer you currently use—lotion, serum, foam, even oil—into a skin-tone-evening foundation. You control the consistency: One drop creates a sheer veil, or add up to four drops for full blemish- and discoloration-masking coverage. Use your fingers to blend. Available in 24 tones. *$44, coverfx.com.*

The cult favorite is back!

Making Waves

John Frieda's Beach Blonde collection returns after an almost decade-long absence. Capture your inner California girl with the **Sea Waves Sea Salt Texturizer,** or boost the brightness of sun-kissed strands with a spritz of **Sun Streaks Lightening spray.** *From $9 each, target.com.*

Plump Up the Volume

Ever wish you could turn back the clock? **Skyn Iceland's Face-Lift-in-a-Bag** gives stressed skin a second chance. The adhesive facial patches, infused with Icelandic glacial water and vitamin-rich Arctic cloudberry oil, temporarily soften forehead furrows, smile lines, and other deep creases within 10 minutes. *$20 for 2 treatments, skyniceland.com.*

PHOTOGRAPH BY YASU + JUNKO, PROP STYLING BY ELIZABETH PRESS (SUNSCREENS); PHOTOGRAPHS BY BRYAN GARDNER (OTHERS)

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BAKING SODA DOES WHAT?

A simple cleaning solution and a sponge are all that stand between you and crystal-clear glass, fresh-smelling carpets, and tarnish-free, silver ready-to-serve. You won't believe the things that baking soda can do in your home. One box, countless solutions.

TUNE IN!
WATCH ALL THREE VIDEOS

USE #21
Sprinkle ARM & HAMMER™ Baking Soda on a clean, damp sponge to wipe and gently clean your baby's area and toys.

USE #15
Use a baking soda paste made with 3 parts ARM & HAMMER™ Baking Soda to 1 part water. Rub onto silver with a sponge to polish and rinse thoroughly.

USE #9
ARM & HAMMER™ Baking Soda can be sprinkled directly on a surface or turned into a cleaning solution using 4 tablespoons of baking soda for each quart of warm water.

USE #34
Create a cat litter deodorizer by covering the bottom of a litter box with ARM & HAMMER™ Baking Soda, then filling as usual with litter.

TUNE IN FOR MORE IDEAS!

Martha is breaking down the uses of baking soda tip by tip in an exciting new way. Watch all three videos on **marthastewart.com/bakingsoda**.

Painted embellishments take best to gauzy cotton fabrics.
For foolproof color combinations, pair neutrals with brights.

TIE ONE ON

Little dabs of paint transform plain lightweight scarves into easy-breezy, one-of-a-kind wardrobe staples. The beauties shown here are a cinch to make, thanks to store-bought stencils in basic geometric shapes. Pick a design (circles, diamonds, or squares) and follow a few simple directions—you'll be all wrapped up and ready for summer in no time.

PHOTOGRAPHS BY PHILIP FICKS

Supplies

- Scarf
- Craft paper, for lining
- Masking tape
- Stencils
- Palette knives or craft sticks
- Craft paints
- Fabric medium
- Daubers
- Iron

Sources

Organic cotton stole, *$15, muji.com/us.* **Mini mosaic-square** *and* **mini circle-grid stencils,** *by the Crafter's Workshop, 6" by 6", $5 each; and* **diamond stencil,** *by Wendy Vecchi, $5, simonsaysstamp.com.* **Arabesque stencil,** *$17;* **multisurface satin acrylic craft paint,** *in Wet Cement, Mermaid Teal, Pink Dahlia, Sweet Potato, and Orange Soda, $2 for 2 oz.;* **tintable fabric medium,** *$7; and* **dauber set,** *$9, by Martha Stewart Crafts, michaels.com.*

HOW-TO

1. Lay scarf on a flat, paper-lined surface. Secure with masking tape. Place a stencil on scarf.

2. With a palette knife or craft stick, mix 2 tablespoons paint with 1 tablespoon medium. (Work in small batches, as the mixture dries quickly.)

3. Dip a dauber in mixture, blot a few times on a square of folded paper towel, then fill in stencil. Repeat until you achieve desired design. Let dry 24 hours, then heat-set with iron.

TIPS

- **Prewash each scarf according to the label instructions; steam-iron before painting.**
- **Use a separate dauber and palette knife for each color.**
- **Rinse and dry daubers and stencils as needed to ensure crisp and clean impressions.**
- **To align repeating patterns, fill in the stencil, and then move it forward so a few cutouts overlap with prints you've already made.**

marthastewart.com/diystyle
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Mitnik-Miller's newest series of watercolor paintings, entitled *Swirl*, focuses on the balance between color, shape, and form.

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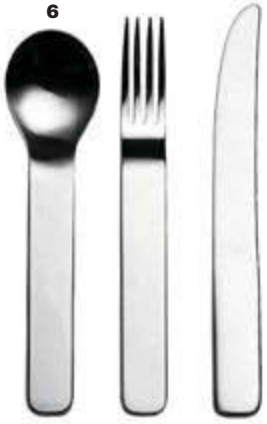

6

CALIFORNIA DREAMER

Serena Mitnik-Miller | Painter and Co-owner, General Store, San Francisco and Venice, California

Collecting and curating are the cornerstones of Serena Mitnik-Miller's business and personal style. As an artist and co-proprietor of General Store, a favorite home-goods shop of our editors', Mitnik-Miller is constantly on the hunt for eye-catching wares by local artisans. Everything she sells is something she's fallen for herself, whether it's a gorgeous woven indigo rug, a ceramic coffee dripper, or a simple rope swing. "Problem is," Mitnik-Miller says, "every time I get new things in the store, nine out of 10 come home with me." —*Kayla Alewel*

HER FAVORITE THINGS

Coffee-Table Book: "I find Leslie Williamson's *Modern Originals* [1] inspiring. It looks inside the houses of designers I admire." *$50, rizzoliusa.com.*

Storage Solution: She uses multiple sizes of Humble Ceramics canisters (2) to store salt, coffee, and granola. *From $45, shop-generalstore.com.*

Art: The blues in this painting (3) were inspired by the ocean. *joshualinergallery.com.*

Potted Plant: "Cacti [4] are a favorite of mine. In fact, the community garden in my store's backyard is filled with them."

Skin-Care Must: Poppy and Someday Gypsy Rose toner (5). "It's so refreshing to spray it on in the morning." *$30, poppyandsomeday.com.*

Tableware: David Mellor Minimal cutlery (6) is sturdy and utilitarian—great for everyday use. *$74 for a 4-piece set, heathceramics.com.*

Travel Must-Have: "The store did a sandal-making class with Rachel Sees Snail shoes [7], so I made the exact pair I wanted. They're compact and great for travel." *$145, rachelseessnailshoes.com.*

Pantry Staple: Mitnik-Miller likes to add a dollop of Butterbean Studio's wild-sage honey (8) to her coffee. *$17.50 for 1 lb., ebay.com/americanmade.*

Cooking Tool: Jonathan Spoons' cherry whisk (9). "It's great for scrambling eggs." *$17, woodspoon.com.*

Accessory: "Illesteva sunglasses [10] fit my face perfectly and are lightweight." *$220, illesteva.com.*

LAUREN ROSS (PORTRAIT); JOHN WHITE (PAINTING); DAVID MELLOR DESIGN (TABLEWARE); BRYAN GARDNER (OTHERS)

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Join the #THX2U movement and share your appreciation of Mom and Dad with the world. For each baby picture of your child, grandchild, or yourself uploaded with the hashtag #THX2U, we will attribute $10 of a $350,000 donation to the March of Dimes imbornto campaign raised by Martha Stewart Living Omnimedia and Meredith Corporation.

martha stewart

FATHER'S DAY: June 21!

The Bon-Ton Stores

Through the March of Dimes imbornto campaign, Bon-Ton is proud to play a role in ensuring every baby has a chance to be born strong and healthy. Now through Father's Day, with any $75 fragrance purchase you can receive a fragrance atomizer for just a $1 donation filled with your choice of fragrance. 100% of the $1 atomizer will benefit the March of Dimes. Plus, when you visit any Bon-Ton, Bergners, Boston Store, Carson's, Elder-Beerman, Herberger's, or Younkers store beginning May 26, and donate $3, you'll receive a special $10-off coupon! Join us in wishing all fathers a very happy Father's Day!

BON-TON bonton.com

Exclusions apply. Fragrance offer valid in Wms & Mens Fragrances (Dept 020 & 230). Coupon available from May 26 – June 21, 2015. Coupon may be used for your purchase of $25 or more. While supplies last.

Mud Pie

Happy and healthy, from Head to Toe. Mud Pie believes that every baby deserves the chance to start life healthy, from head to toe. And through the end of the year, Mud Pie will donate a dime from the purchase of all baby headbands and socks to the March of Dimes. Why not honor dad by dressing baby in the accessories that make him or her unique!

Mud Pie has committed a minimum donation of $150,000 in 2015.

EMERIL'S RESTAURANTS

By adding a donation to your check at participating Emeril Restaurants in New Orleans, Las Vegas, and Orlando from 6/7/15 to 6/21/15, you can help reach or even exceed a $350,000 minimum donation and ensure more babies are born stronger and healthier.

MSLO and Meredith Corporation will guarantee a minimum donation of $350,000

KMART

Celebrate dad with the gift of puppy love. Kmart, the #1 March of Dimes fundraiser for more than 30 years, will donate $1 from the purchase of each figurine to the March of Dimes.

Offer through 6/20/15. Minimum donation of $30,000.

ALEX AND ANI | CHARITY BY DESIGN

The Special Delivery Charms by ALEX AND ANI | CHARITY BY DESIGN honor the true blessing of the family bond. For each bangle sold, 20% benefits the March of Dimes. Visit alexandani.com to purchase and for further details.

A&E JEWELERS

Celebrate parents and special beginnings with A&E Jewelers as they donate 20% of the purchase price from each twinkling Swarovski encrusted sterling silver March of Dimes Enchanted "Healthy Beginnings" Necklace.

Applies to purchases between March and December 2015. Donation minimum of $150,000. Purchase price includes sales to Enchanted retail and web customers, and authorized retailers.

March of Dimes does not endorse specific brand or products.

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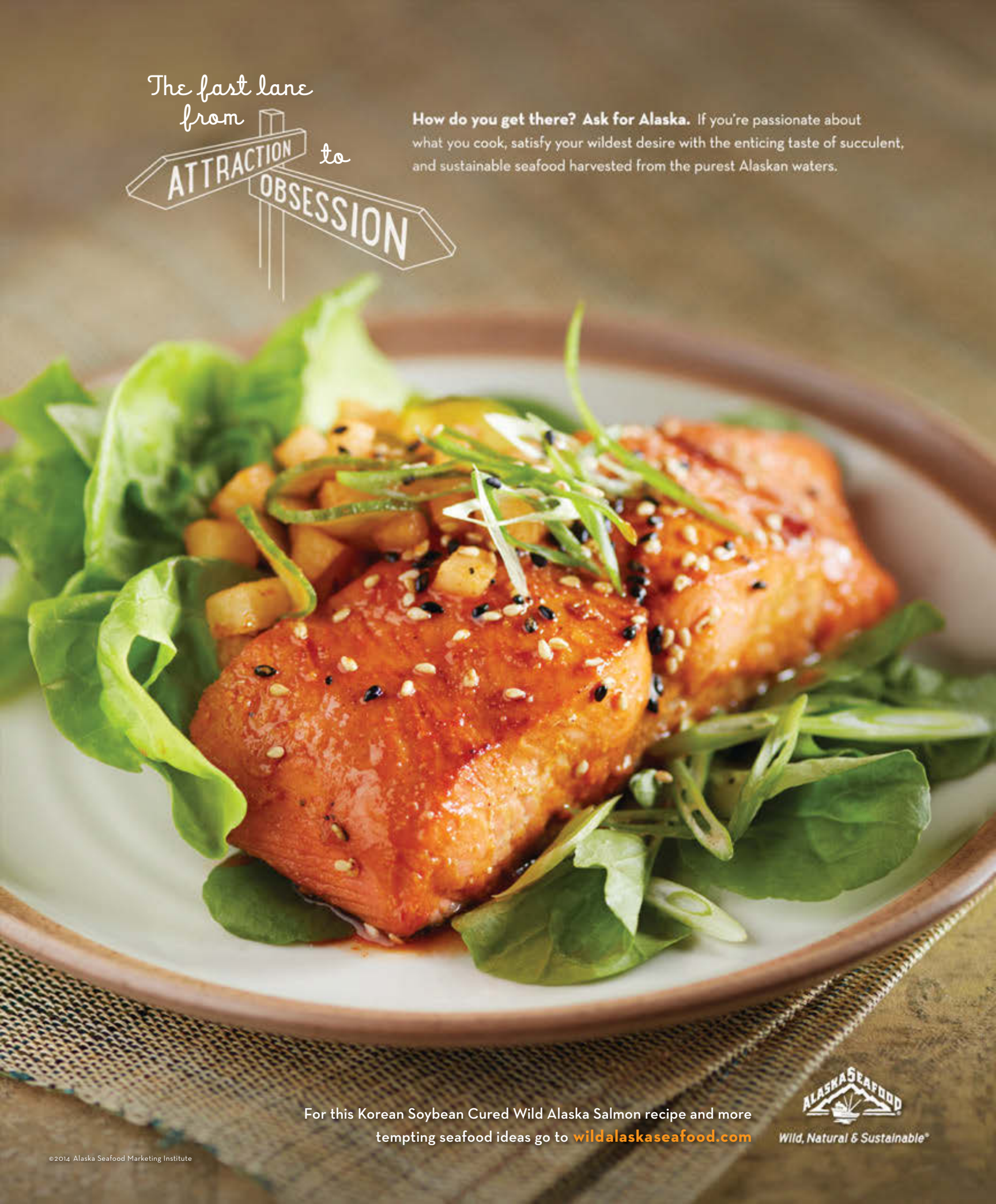
celebrating mothers and fathers every day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FOOD & GATHERINGS

Cook, Nourish, Enjoy

PERFECT BITE

APRICOTS & CRÈME FRAÎCHE

The golden globes of the fruit world make tart-sweet "cups" for dollops of tangy crème fraîche, creating a delightful union of flavors. (Look for small, fragrant apricots that are just-ripe but not too soft.) Top with cilantro sprigs and freshly ground pepper, and offer them as a snack or starter—anytime you want a bite (or two) of sunshine.

PHOTOGRAPH BY JONATHAN LOVEKIN

RECIPE AND FOOD STYLING BY GREG LOFTS

CLUB SODA

The bubbles that make this fizzy water so refreshing—on its own or in cocktails—can also transform other drinks and all kinds of dishes. Use club soda to add a frothy topping to iced coffee, mix together a batter that fries up especially crisply, lighten a creamy dressing, and serve a lemon dessert that really sparkles.

Cool Pick-Me-Up

CAFFÈ AMERICANO FIZZ

Pour a double shot of **espresso** into a pint glass. Fill with **ice** and top off with cold **club soda.** Serve immediately.

Batter Made Better

EXTRA-CRISP VEGETABLE TEMPURA

Whisk together 1 large **egg yolk,** ½ teaspoon **coarse salt,** and 1½ cups cold **club soda.** Gently fold in 1¼ cups **rice flour** (or 2¼ cups **cornstarch**). Heat 1 inch **safflower oil** to 375° in a high-sided skillet. Dip **vegetables** (here, asparagus, bell pepper, and eggplant) in batter and fry in batches until tender and crisp, 3 to 5 minutes. Drain on paper towels. Sprinkle with salt.

Club soda, like seltzer, is carbonated water. But it also has ingredients, such as potassium bicarbonate, that give it a slight saltiness.

JOIN THE CLUB: OUR TOP PICKS

Q Drinks
A dash of Himalayan sea salt subtly flavors this Brooklyn brand.

Vintage
Stock up on this classic and inexpensive soda, found at many grocery stores.

Super Salad

CREAMY HERB DRESSING

Whisk together ¼ cup each **low-fat plain Greek yogurt, mayonnaise,** and **club soda** with ½ teaspoon **coarse salt.** Stir in 2 tablespoons finely chopped **fresh herbs,** such as basil, mint, and chives.

Citrus Twist

BUBBLY LEMON GELÉE

Combine 1 envelope (¼ ounce) **gelatin** and ¼ cup **club soda;** let stand. In a saucepan, heat ⅓ cup each **fresh lemon juice** and sugar over medium, stirring until **sugar** is dissolved. Remove from heat; stir in gelatin mixture until dissolved. Transfer to a bowl; stir in another 1½ cups club soda. Refrigerate until set, about 5 hours. Serve with unsweetened **whipped cream** and **lemon zest.**

YASU + JUNKO (LARGE BOTTLE); BRYAN GARDNER (OTHERS)

nly

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Asparagus, shiitakes, and salmon are cooked under the broiler in the same skillet—all in just 10 minutes flat. **Jumbo covered stainless steel sauté pan,** *by Martha Stewart Collection, 4 qt., $50, macys.com.*

SUMMER IN A SKILLET

Think the only one-pot meals are long-simmering stews and braises? Think again. You can make all-in-one dinners—including our new favorite one-pot pasta—that are just right for the warm months ahead in an hour or less. A single skillet is all that's needed to broil, roast, bake, or boil the ingredients, including the current crop of produce (we've included vegetables that span the season). Bonus: Cleanup will be a breeze.

PHOTOGRAPHS BY BRYAN GARDNER

RECIPES AND FOOD STYLING BY GREG LOFTS

Baked Rice With Sausage, Peppers, and Corn

Gemelli With Shrimp and Sugar Snap Peas

Roasted Chicken Breasts With Ratatouille

Broiled Salmon With Asparagus and Shiitake Mushrooms

Baked Rice With Sausage, Peppers, and Corn

Active Time: **25 min.** Total Time: **50 min.** Serves: **4**

- **1 pound spicy or sweet Italian sausage**
- **3 tablespoons extra-virgin olive oil**
- **1 small onion, thinly sliced**
- **1 tablespoon minced garlic (from 3 cloves)**
- **1 large orange or red bell pepper, ribs and seeds removed, cut into ¼-inch slices**
- **1½ cups Arborio rice**
- **3 cups low-sodium chicken broth**
- **Coarse salt and freshly ground pepper**
- **2 small ears fresh corn, husks and silks removed, cut into 1-inch rounds**
- **Cilantro leaves, for serving**

1. Preheat oven to 375°. Pierce sausage all over with the tip of a paring knife. In a large straight-sided ovenproof skillet, heat 1 tablespoon oil over medium-high. Add sausage and cook, turning occasionally, until browned, about 3 minutes. Transfer to a plate.

2. Add remaining 2 tablespoons oil to skillet along with onion, garlic, and bell pepper. Cook, stirring occasionally, until onion is translucent, about 3 minutes. Stir in rice, then broth; season with salt and pepper. Return sausage to pan and bring liquid to a boil. Add corn, cover, and bake until rice is tender and has absorbed all liquid, about 25 minutes. Let rest 10 minutes before serving, topped with cilantro.

Gemelli With Shrimp and Sugar Snap Peas

Active/Total Time: **20 min.** Serves: **4**

- **12 ounces gemelli or other short pasta**
- **3 tablespoons thinly sliced garlic (from 4 large cloves)**
- **2 cups low-sodium chicken broth**
- **2 tablespoons extra-virgin olive oil, plus more for drizzling**
- **Coarse salt and freshly ground pepper**
- **¾ pound medium shrimp, peeled and deveined**
- **2 teaspoons finely grated lemon zest, plus 1 tablespoon fresh lemon juice**
- **8 ounces sugar snap peas, trimmed and cut on the diagonal into ¾-inch slices**
- **¾ cup crumbled feta (3 ounces)**
- **2 tablespoons finely chopped fresh dill, plus more, coarsely chopped, for serving**

1. Bring pasta, garlic, broth, 2 cups water, and oil to a boil in a large straight-sided skillet; season with salt and pepper. Cook, stirring frequently, 3 minutes less than instructed on pasta package.

2. Add shrimp and 1 teaspoon lemon zest and cook, stirring occasionally, 1½ minutes. Stir in peas, ½ cup feta, and dill and cook, stirring, until peas are bright green and crisp-tender and shrimp are opaque, about 1 minute. Stir in lemon juice. Serve, topped with remaining ¼ cup cheese, remaining 1 teaspoon zest, and coarsely chopped dill, and drizzled with oil.

Roasted Chicken Breasts With Ratatouille

Active Time: **20 min.** Total Time: **1 hr.** Serves: **4**

Serve with crusty bread to sop up the juices.

- **¼ cup plus 1 tablespoon extra-virgin olive oil, plus more for rubbing**
- **1 medium eggplant, cut into 1-inch cubes (6 cups)**
- **1 medium zucchini, cut into ¾-inch cubes (2 cups)**
- **2 tablespoons minced garlic (from 6 cloves)**
- **2 cups cherry tomatoes (10 ounces)**
- **5 sprigs thyme**
- **Coarse salt and freshly ground pepper**
- **4 small bone-in, skin-on chicken breasts (2½ pounds total), halved crosswise**

1. Preheat oven to 450° with rack in upper third. In a large straight-sided ovenproof skillet, heat ¼ cup oil over medium-high. Add eggplant and cook, stirring frequently, until just beginning to brown, about 4 minutes. Add zucchini, garlic, and remaining 1 tablespoon oil. Cook, stirring, until garlic is fragrant, about 1 minute. Stir in tomatoes and thyme; season with salt and pepper.

2. Season chicken on both sides with salt and pepper and rub with oil. Add to skillet, skin-side up, and roast in oven until chicken is cooked through, 25 to 30 minutes. Turn oven to broil and continue to cook until skin is golden brown and juices are bubbly, 1 to 2 minutes more. Let rest 10 minutes before serving.

Broiled Salmon With Asparagus and Shiitake Mushrooms

Active Time: **20 min.** Total Time: **25 min.** Serves: **4**

If using farmed salmon, broil it for 4 to 5 minutes.

- **¼ cup soy sauce**
- **3 tablespoons fresh lemon juice, plus wedges for serving**
- **3 tablespoons sugar**
- **2 teaspoons finely grated peeled fresh ginger (from a 1-inch piece)**
- **1 bunch asparagus, trimmed and halved crosswise**
- **12 ounces shiitake mushrooms, stems removed, halved if large**
- **3 tablespoons safflower oil, plus more for drizzling**
- **Coarse salt and freshly ground pepper**
- **4 skinless salmon fillets (each about 5 ounces and ¾ inch thick), preferably wild**

1. Preheat broiler with rack 4 inches from heating element. Stir together soy sauce, lemon juice, sugar, and ginger in a small bowl until sugar is dissolved.

2. In a large straight-sided ovenproof skillet, toss asparagus and mushrooms with oil, season lightly with salt and pepper, and spread in an even layer. Broil 5 minutes. Add soy-sauce mixture, stir to coat, and broil 3 minutes more.

3. Add salmon, sprinkle with salt, and drizzle with oil and some sauce from pan. Broil 2 to 3 minutes more (for medium-rare). Serve, with lemon wedges.

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Fast, Foolproof Flavor

Take a shortcut on the way to the grill this summer. This brine-boiling method shaves time off cooking ribs and chicken legs—all the while producing moist, delicious results.

PHOTOGRAPHS BY JASON VARNEY

THE TECHNIQUE

We've all been there: Standing over a hot grill, waiting for the ribs to get tender or wondering if the chicken is cooked through (but not dried out). Brine-boiling makes grilled summer meals as easy and quick as they should be—both speeding up the cooking process and eliminating any guesswork. It even lets you prep the meat in advance.

Here's how it works. Precook whole chicken legs, pork ribs, or beef short ribs in boiling water generously seasoned with salt, sugar, and garlic. Like a traditional brine (a mixture of salt, cold water, and sometimes seasonings in which you soak meats *before* cooking), this solution seasons the meat and helps keep it moist. But here you're actually cooking the meat in the brine, which means that when you're ready to grill, it will take mere minutes—you're simply crisping up the exterior and layering on some smokiness. You can add a dry rub or some sauce—but the meat is great without it. And this time of year, less is more.

Beef Short Ribs
Most familiar in winter braises, this marbled cut is also excellent on the grill.
Whole Chicken Legs
These cuts are more robust than chicken breasts, and the skin becomes irresistibly crisp on the grill.
Pork Ribs
The ultimate backyard-barbecue meal. St. Louis-style, baby back, and spare ribs each work perfectly here.

RECIPE AND FOOD STYLING BY GREG LOFTS

marthastewart.com/testkitchenribs
Grill your way to greatness with the help of our food editors.

Ribs on a weeknight? Yes, indeed: With brine-boiling, they're on the table in under an hour.

The meat can be brine-boiled a day in advance: Let cool, cover, and store it in the refrigerator. Bring to room temperature before grilling.

1
Choose a Cut

Use up to 10 whole chicken legs, 3 racks of pork ribs (spare, St. Louis–style, or baby back, each rack cut in half), or 6 pounds of beef short ribs (English-cut, meaning the ribs are cut between the bones).

2
Boil in Brine

In a stockpot, bring 6 quarts water to a boil. Stir in 1 cup each sugar and coarse salt until dissolved. Add smashed unpeeled cloves from 1 head garlic and meat; boil until cooked through and tender at bone, 20 minutes for chicken, 30 minutes for pork ribs, and 40 minutes for beef ribs.

3
Drain and Dry

Transfer meat to a wire rack and let stand to dry, 5 minutes. Heat grill for direct-heat cooking. Brush meat with olive oil; generously season with coarse salt and freshly ground pepper (or sprinkle with a dry rub, if desired).

4
Finish on the Grill

Brush hot grates with oil and grill meat, turning a few times, until charred in spots, 5 to 10 minutes. Brush with barbecue sauce in last few minutes, if desired. Slice pork ribs to serve.

Confectioners' sugar is used for the glaze as well as in the cookies, which are more tender than those made with granulated sugar.

PRETTY IN PINK

These buttery, crumbly yet tender shortbread thumbprints are filled with a lemon glaze that's tinted a lovely shade of pink with a single crushed raspberry. Enjoy a few with a cup of tea—or a tall glass of their namesake refreshment.

PHOTOGRAPH BY JASON VARNEY

PINK-LEMONADE THUMBPRINTS

Active Time: **35 min.**
Total Time: **2 hr.**
Makes: **About 2 dozen**

- **2½ cups all-purpose flour**
- **2 cups confectioners' sugar, plus more for dusting**
- **1 teaspoon coarse salt**
- **2 sticks unsalted butter, room temperature**
- **2 tablespoons finely grated lemon zest, plus ¼ cup fresh lemon juice**
- **1 raspberry**

1. Preheat oven to 325°. Whisk together flour, ½ cup confectioners' sugar, and salt in a bowl. In a large bowl, beat butter with ¼ cup confectioners' sugar, zest, and 2 tablespoons lemon juice on medium speed until pale and fluffy, about 3 minutes. Beat in flour mixture on low speed.

2. Roll dough into 1-inch balls. Transfer to parchment-lined baking sheets, 2 inches apart. Freeze 10 minutes.

3. Bake 10 minutes. Remove sheets one at a time and press the end of a wooden-spoon handle into center of each ball to indent. Continue to bake until golden on bottoms, 16 to 18 minutes more. Let cool completely on sheets on wire racks.

4. Whisk together remaining 1¼ cups confectioners' sugar and 2 tablespoons lemon juice with raspberry in a bowl, breaking up berry. Dust cookies with sugar, spoon glaze into indents, and let set, 10 minutes. Cookies can be stored in a single layer at room temperature up to 1 week.

RECIPE BY JENNIFER AARONSON; FOOD STYLING BY GREG LOFTS

GOOD LIVING

TABLEAU

GOLDEN OPPORTUNITY

In lieu of a bouquet of different flowers and greens, we arranged a grouping of gilt vessels in various shapes and sizes. Sweeping and lush Solomon's seal was placed in the tallest vase, while a velvety purple tree peony rests in the shortest one. The remaining containers were left empty—all the better for admiring their pretty silhouettes.

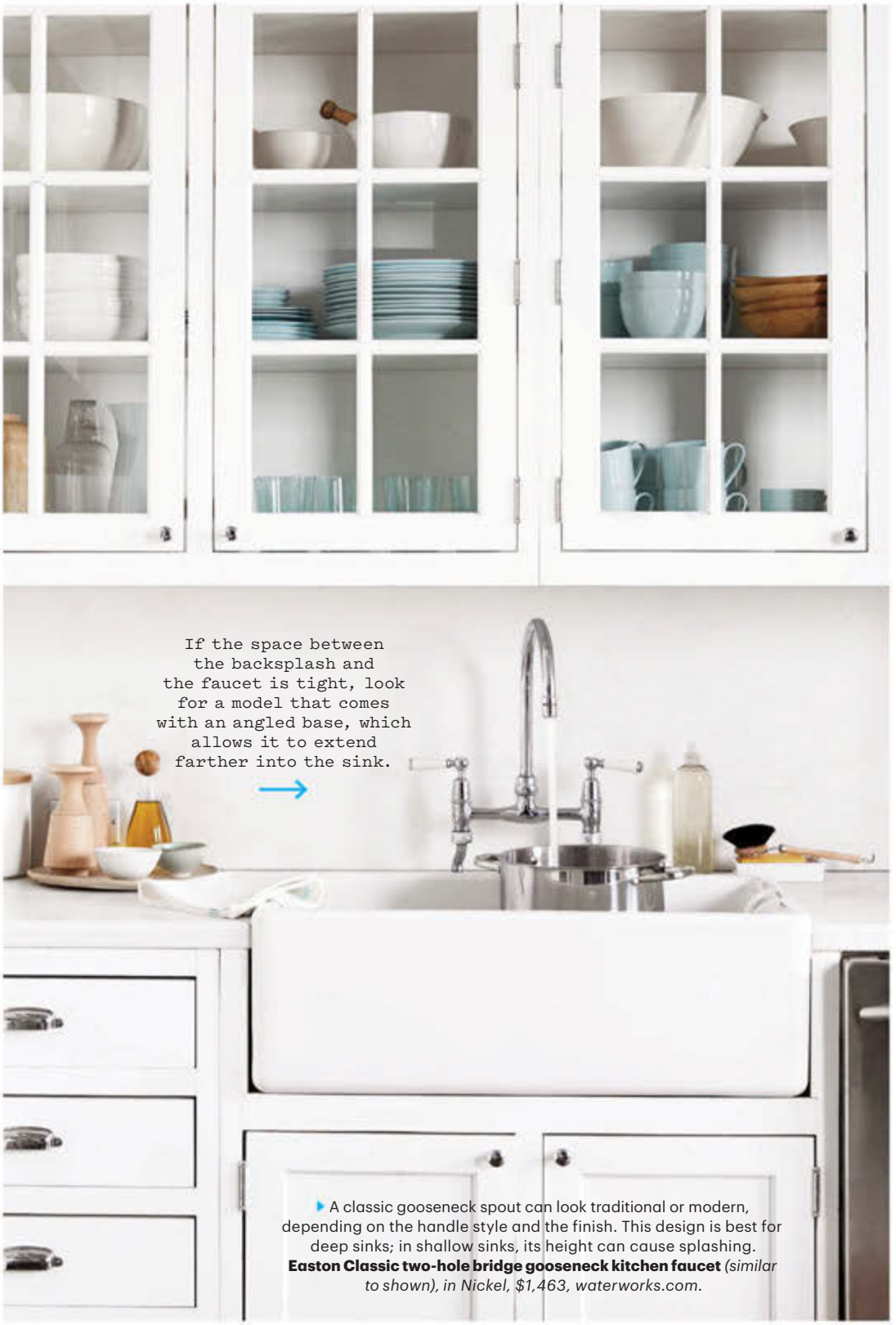
PHOTOGRAPH BY NGOC MINH NGO

THE FAUCET FILES

The faucet may just be the hardest-working piece of equipment in the most trafficked part of your home—the kitchen. Make sure the one you install is durable, efficient, and, equally important, stylish.

PHOTOGRAPHS BY BRYAN GARDNER

Homeowners who are renovating a kitchen spend a lot of time deliberating over what appliances to buy and what type of countertop to choose. By the time they get around to picking the faucet, it can almost feel like an afterthought. Try to avoid this misstep. "The faucet is the most used and most important tool in your kitchen," says *MSL* decorating director Kevin Sharkey. In fact, you don't even need to overhaul the entire room to change its look: Swap out an old, unattractive faucet for a beautiful new one—and the room will feel instantly transformed. Of course, style shouldn't be the only consideration. You also need to think about the features, installation requirements, and accessories to determine if they're right for your needs. To guide you through the selection process, we've highlighted a variety of designs in popular categories, as well as zeroed in on the most crucial factors to weigh before committing to a particular model. Turn the page to whittle down the options—and find exactly the faucet you want. »



If the space between the backsplash and the faucet is tight, look for a model that comes with an angled base, which allows it to extend farther into the sink.

A classic gooseneck spout can look traditional or modern, depending on the handle style and the finish. This design is best for deep sinks; in shallow sinks, its height can cause splashing. **Easton Classic two-hole bridge gooseneck kitchen faucet** *(similar to shown), in Nickel, $1,463, waterworks.com.*

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NOW STREAMING

In the market for a new kitchen faucet but find yourself wishy-washy about what model to buy? Check out our favorites below and ask yourself these seven questions.

ONE, TWO, OR NO HANDLES?

Two-handled faucets have an appealing traditional look; one-handled options allow you to regulate water temperature with one control; and motion-sensing and touch options can free up your hands entirely. **Trinsic faucet with Touch20,** *in Champagne Bronze, $672, deltafaucet.com.*

Touch anywhere on this faucet to turn it on.

HOW HIGH SHOULD IT BE?

Think about what's going into the sink as well as what's behind it to determine the right faucet height for you. High-arc options (8 to 10 inches above the sink) provide more clearance, which is ideal for cleaning and filling tall pots, while low-arc designs (like this one, at 6½ inches) suit a sink that's in front of low-hanging cabinets. **Talis S 2-Spray faucet,** *by Hansgrohe, in Steel Optik, $389, homedepot.com.*

HOW MANY HOLES DOES IT NEED?

If you're keeping the same sink, make sure the new faucet system you choose matches up with the holes already in it. Faucets need anywhere from one to four holes in the deck. (Of course, if the model is wall-mounted, no holes are required in the deck.) **Articulated dual-swivel spout,** *in Brushed Stainless Steel, $1,675, jaclo.com.*

A wall-mounted faucet allows for a bigger sink, one that starts right at the wall.

WHAT'S YOUR STYLE?

Just as important as function is form. Would you like the faucet to blend in with the overall look of the kitchen (i.e., a streamlined faucet for a minimalist space)? Or are you looking for something that stands out? "I love the juxtaposition of a traditional faucet in a sleek, modern kitchen," says *MSL* home editor Lorna Aragon. **Julia two-hole bridge kitchen faucet,** *in Unlacquered Brass, $1,735, waterworks.com.*

WHAT FINISH DO YOU PREFER?

Inexpensive and easy to care for, chrome is the most popular choice. Nickel is a warmer metal but pricey. Anything brushed hides fingerprints. Oil-rubbed bronze offers a traditional look. Brass is back in style, while black is a rising trend. You can experiment with mixing different finishes in your kitchen, but matching them is always a sure bet. **Purist single-hole faucet,** *in Matte Black, $675, us.kohler.com.*

IS A SPRAYER ON YOUR MUST LIST?

Sprayers are great for rinsing the sink, cleaning the dirt off vegetables, watering potted plants, and myriad other household tasks. But if you don't want another hole for a side sprayer, consider a faucet with a pull-out (*far left*) or pull-down (*left*) sprayer. **Modern Architectural Side Lever Pro pull-down faucet,** *by Rohl, in Polished Chrome, $1,349, faucet.com.*

You don't have to keep a button depressed to use this pull-down sprayer. This model can lock in spray mode.

DO YOU WANT FILTERED WATER?

If so, would you like a small filtration faucet that sits to the side, or an all-in-one, like the model shown below? (For filtered water, turn the left knob; for unfiltered, turn the right.) Keep in mind: Filters are installed under the sink and can take up storage space. **Pure Blue,** *by Grohe, in Starlight Chrome, $685, faucetsdirect.com.*

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A Better Blend

Skip the one-size-fits-all potting soil. Instead, customize your own mix with just a few choice ingredients. Your plants will thank you.

PHOTOGRAPHS BY BRYAN GARDNER

If you've ever wondered why the potted plants of professional gardeners look so good, check out the soil. Sure, the pots might have round-the-clock care, but the truth is, robust plants get a head start with a specially formulated potting mix. Different varieties—perennials, annuals, succulents, tropicals—have different needs, so growing your plants in something custom-made will help ensure that they will thrive.

In nature, when it rains, the ground becomes saturated and plant roots "hold their breath" until gravity pulls the water down through the soil. You want to mimic this process in a container—and a good potting mix will do just that. You'll need three key ingredients: materials for drainage, water retention, and nutrition. Drainage prevents the roots from staying too wet and rotting. And while it might seem counterintuitive, ingredients that retain water are also necessary—they hold water until the plant's roots need it. Feed the soil and the plant by adding organic fertilizers and, if needed, some trace elements, or "soil boosters." Avoid chemical fertilizers, which build up in the soil and eventually deplete it of vital living organisms. Mixing the right blend is easy. Read on for the formulas that will make your container-gardening flourish.

—Daryl Beyers

ALL-PURPOSE SOIL MIX

This basic blend is ideal for most flowers, vegetables, and small shrubs as a starting base for customization. (For more recipes, see page 62.)

1 part garden soil (store-bought or from a well-amended bed)

1 part compost (for nutrients)

1 part perlite (for drainage)

1 part coir (for water retention)

SOIL INGREDIENTS

Soil isn't made up of just one component, but many. Learn about the basic elements below, then incorporate them in the recipes that follow.

FERTILIZER

Each of these provides plants with the nutrients necessary for growth: nitrogen (N), for making leaves; phosphorus (P), for forming flowers, fruits, and seeds; and potassium (K), for building strong roots.

1. Compost
The "be-all-end-all" for soil health, compost not only increases fertility but also improves soil structure so the mix holds water effectively.

2. Organic Fertilizer
Sold in granular form, organic fertilizer enriches the soil with a balanced blend of NPK, providing micro-organisms with a nutrient boost.

3. Composted Bark
Made of pine or hemlock, it increases soil's fertility as it decomposes.

DRAINAGE

Most plants prefer good drainage. These add-ins create air pockets that collect—and release—water.

1. Garden Gypsum
Also known as calcium sulfate, gypsum helps clay soil aggregate into larger particles. It has a neutral pH but does affect soil chemistry, so use it sparingly.

2. Perlite
A fired igneous rock that looks and feels like tiny bits of Styrofoam, it is lightweight and affordable.

3. Coarse Sand
Coarse is the key here. Look for horticultural-grade or river sand. Don't use masonry or fine sand, which will turn your soil into cement!

4. Calcined Clay
Sold as inexpensive kitty litter, this fragrance-free, nonclumping clay works best in heavy soil.

5. Poultry Grit
This insoluble crushed rock is available at local feed stores. Its small size and durability make it suitable for all container sizes.

WATER RETENTION

Containers dry out fast in warm weather. So include one of these to keep soil hydrated but still light and fluffy.

1. Vermiculite
Best for sandy blends, this heat-expanded silicate mineral contains spaces that hold water.

2. Ground Coir
A sustainable substitute for endangered peat moss, coir is made from coconut fiber. This type, sold as compacted bricks that break apart, is best for general potting soil.

3. Shredded Coir
It provides extra water retention—excellent for tropicals and other plants that prefer moist, wet conditions.

4. Soil Moist
These super-absorbent crystals hold 200 times their weight in water, which is then released slowly as plants need it.

SOIL BOOSTERS

Like top chefs, pro gardeners add "magic" ingredients to enhance their potting mixes, including trace elements that are beneficial to plant growth.

1. Charcoal
It controls odor and improves drainage. »

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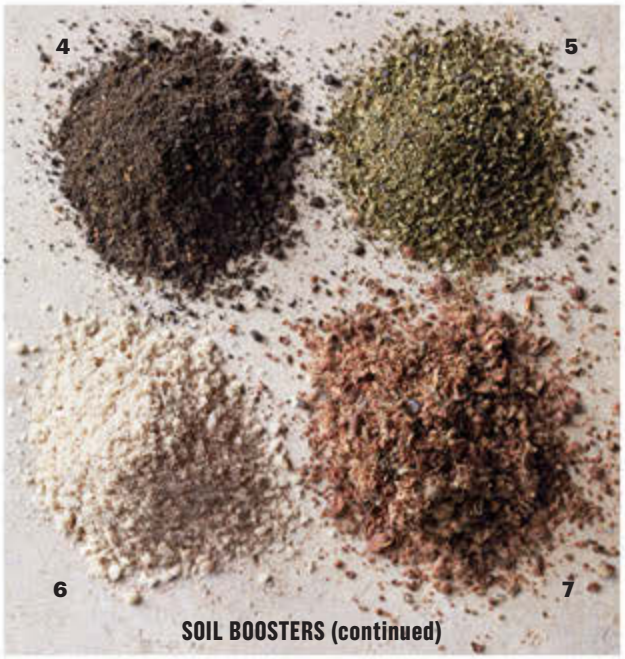

SOIL BOOSTERS (continued)

2. Rock Dust
Often used by biodynamic gardeners, granite, quartz, or schist can help replicate native soils.

3. Green Sand
Packed with minerals such as magnesium, potash, and iron, this oceanic sediment increases fertility by improving soil chemistry.

4. Blood Meal
High in nitrogen, this ingredient, made from dried blood, works best for foliage plants.

5. Kelp Meal
Dried and ground seaweed provides plants with nitrogen and potassium, as well as trace elements that enhance growth.

6. Bonemeal
High in phosphorus, it provides key nutrients for flower, fruit, and seed development.

7. Cottonseed Meal
This by-product of the cotton industry slowly releases nitrogen, phosphorus, and potassium into the soil while also increasing the acidity of the mix.

SOIL RECIPES

Try these blends for growing annuals, perennials, succulents, and tropicals in containers.

FOR ANNUALS

The extra fertility this recipe offers keeps flowers blooming all season long. It's ideal for annuals, which are heavy feeders.

1 part coarse sand or poultry grit
1 part composted bark
1 part compost
1 part organic fertilizer (or mix in ½ part bonemeal and ½ part kelp meal)

FOR WOODY PLANTS AND PERENNIALS

Longevity is the goal when you're making a mix for long-term plants in pots. This blend uses compost and composted bark to release nutrients slowly over the course of several seasons, allowing plants to thrive over time.

1 part coarse sand
1 part perlite
1 part ground coir
1 part composted bark
1 part compost

FOR SUCCULENTS

The mantra is "drainage, drainage, drainage" when you're growing succulents. These desert and dry-climate natives never want to stay soggy, so a healthy amount of ingredients that help water flow through is a must.

4 parts All-Purpose Soil Mix
5 parts perlite
1 part coarse sand

FOR TROPICALS

Continually moist and always fertile soil is best for tropical plants, so bark and compost are the primary ingredients in this recipe. They hold moisture and release nutrients as they biodegrade, creating the perfect environment for jungle species.

First, mix together:

2 parts composted bark
1 part compost
1/50 part charcoal

Then combine:

3 parts compost-bark-charcoal mixture
1 part perlite
1 part calcined clay
1 part shredded coir

The ingredients on these pages can be found at garden centers and online at *planetnatural.com* and *gardeners.com*.

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Learn about how you can join me in a nationwide movement to prevent melanoma and support life-saving research by visiting **itsthatworthit.org.**

And remember to always wear your sunscreen! You won't be sorry!

– DIANE KEATON

Melanoma Research Alliance

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Detroit Dirt

2014 FOOD WINNER

Pashon Murray

Detroit

detroitdirt.org

It aims to support urban farming by regenerating waste into valuable enrichment for the soil.

Digging In

With her business, Detroit Dirt, Pashon Murray is hoping to transform her adopted city—one garbage can at a time. Her goal? To reduce waste by turning some of it into nutrient-rich compost.

PHOTOGRAPHS BY KEVIN J. MIYAZAKI

PASHON MURRAY IS A woman of many hats. Eco-activist, community organizer, and entrepreneur, she is leading a compost revolution in Detroit. She knows that fertile soil, the life force of our fruits and vegetables, begins with compost. Through her company, Detroit Dirt, she is making as much compost as possible from the organic waste she collects from local businesses—and in the process, diverting thousands of pounds of garbage from landfills every week.

Murray learned about gardening as a child from her grandmother and grew up visiting landfills with her father, who owned a maintenance business in Grand Rapids, Michigan. After college, she worked for a spell in corporate America before embarking on a career of environmental advocacy, lobbying for Repower America, the National Wildlife Federation, and the Sierra Club. Along the way, she met a lot of people—farmers, corporate executives, maintenance workers, and environmentalists—all committed to the same cause, yet "no one was sitting at the table together," she recalls. "So I asked myself, 'What can I do to join all these different people in a way that will actually benefit the entire community?'"

Her answer came in 2009, when she met Greg Willerer, a pioneer of urban farming in Detroit. Willerer wanted to

Reduce and Reuse

"Waste reduction is my passion," says Murray. Each day she and her team collect buckets of garbage to add to the company's compost heap.

> “Pashon Murray is turning waste into compost gold. Her company, Detroit Dirt, should be a model for other cities to renew and restore their precious resources.”
>
> —Lucinda Scala Quinn, food judge

grow food locally, and Murray wanted to reduce waste. Together they decided to pursue compost, and launched Detroit Dirt two years later. (Willerer has since left the company to focus on farming.) “We were kind of rebels,” says Murray. “We never really asked permission in the beginning. We just did it.” Detroit didn’t have any composting rules at the time, but they found a two-acre unused plot in an industrial area and compelled the city to piece together permits to allow composting. Then they rallied local businesses to set aside their food scraps. “The entrepreneurial spirit is phenomenal in Detroit right now,” Murray says. “If you’re doing something positive here, you can’t go anywhere but up.”

Today, Murray and her team of five collect organic waste daily from local small businesses (more than 30 restaurants, breweries, and coffee shops), corporations (including General Motors and Blue Cross Blue Shield), and even the Detroit Zoo, which provides weekly drop-offs of herbivore manure. Each month, Detroit Dirt picks up more than 25,000 pounds of waste. But even as she adds businesses to her growing roster, Murray is not content to sit tight. “I want the whole city to participate,” she says. Every year, she makes a list of new big businesses to bring on board. It can take up to two years to convince a corporation to join, so she knows she’s in it for the long haul. “You just have to be very focused and stay committed,” she says.

Luckily, Murray is just that. In addition to winning over the Detroit business community, she is creating a line of composting products and bagged compost for consumers. (Currently her compost is sold wholesale.) She’s also writing a book and helping to get sustainability and agriculture integrated into the local school curriculum. “When I explained my plans to Martha at the American Made symposium last fall, she told me to ‘hurry up,’” she laughs. “I am. I’m going to get it done.” We have no doubt she will. *—Melissa Ozawa*

From the Ground Up

According to the U.S. Environmental Protection Agency, food waste makes up 20 percent of U.S. landfills; Murray (shown on-site, *above left,* adding organic waste to her company’s compost heap) is working to reduce that number. Detroit Dirt provides compost to more than 80 customers, including nonprofits, schools, and urban farms, such as General Motors’ rooftop garden, *above right*.

GIFTS FOR DAD

Whether he's new to parenthood or an experienced papa, treat him to a heartfelt present this Father's Day. You can't go wrong with our gift ideas here—some hot, some cool, all dad-worthy.

PHOTOGRAPHS BY BRYAN GARDNER

For the Coffee Lover
The double walls on this sturdy polished-stainless-steel French press will keep Dad's brew piping hot. *$80, bodum.com.*

For the Explorer
This durable yet lightweight jacket is windproof, water-resistant, and ready for any adventure. *$195, penfield.com.*

For the Epicurean
Franklin Barbecue (Ten Speed Press), from the pit masters at the famous Austin, Texas, spot; *Mallmann on Fire* (Artisan), by Argentinean live-fire chef Francis Mallmann; and *The Negroni* (Ten Speed Press), mixologist Gary Regan's book on the classic cocktail. *$30, $40, and $19, bn.com.*

For the World Traveler
This compact, color-coded set of adapters can be plugged into outlets in 150 countries. *$25, flight001.com.*

For the Mixologist
The sleek stainless-steel shaker has 15 tantalizing cocktail recipes etched all around its exterior. *By Martha Stewart Collection, $43, macys.com.*

For the Backyard Chef
Skip the skewers and put this cast-iron griddle—or *plancha*—directly on the grill. It will impart an expert sear to fish, meat, and vegetables. *$40, barbecuebible.com.*

For the Heat Seeker
Small-batch, all-natural garlic hot sauce adds a fiery kick to any dish. *$15, filfilfoods.com.*

For the Shutterbug
The pocket-size Nikon 1 J4 captures fast-paced action shots; it's available with interchangeable lenses. *From $400, nikonusa.com.*

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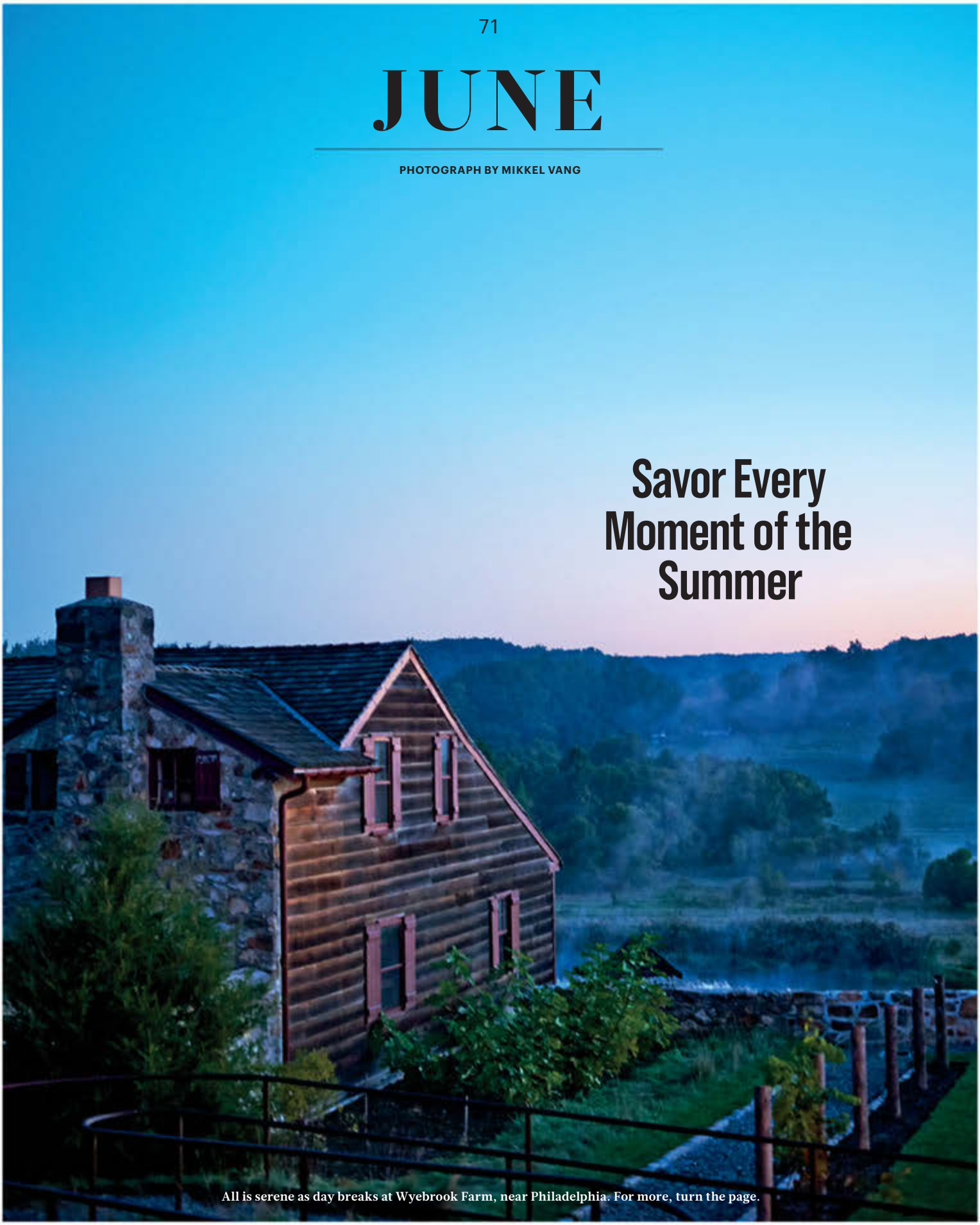
JUNE

PHOTOGRAPH BY MIKKEL VANG

Savor Every Moment of the Summer



All is serene as day breaks at Wyebrook Farm, near Philadelphia. For more, turn the page.

FARMING FORWARD

In the beautiful Pennsylvania countryside, Dean Carlson's respect for the animals he raises, appreciation for delicious food, and dedication to protecting and preserving natural resources make his a farm for the future.

PHOTOGRAPHS BY MIKKEL VANG
TEXT BY LUCINDA SCALA QUINN

FIELDS OF DREAMS

The cows at the sustainable, 360-acre Wyebrook Farm are moved to a fresh pasture every day. Most are Devon-cross cattle, selected to ensure quality beef; they are raised on a diet of grass and hay.

SUNRISE STROLL

Dean and Emelie Carlson walk alongside a duck pond on-property. With Wyebrook, they've created a special place people can visit to procure excellent food—and witness firsthand where it comes from.

A picture may paint a thousand words, but a book can paint a whole new picture. For Dean Carlson, reading Michael Pollan's *The Omnivore's Dilemma* completely transformed his perspective from that of a bond trader thinking of a land investment to that of a farmer ready to dedicate his life to sustainable agriculture.

Carlson has created a complete ecosystem at Wyebrook Farm, in Honey Brook, Pennsylvania, less than an hour's drive from Philadelphia. He purchased the property in the winter of 2010, when the area received more than 70 inches of snow. "I wasn't sure exactly what I had," he told me when I visited. "But once it melted, I realized there was a hidden gem in this special place—beyond the craftsmanship of the beautiful 18th-century stone buildings." He ended up creating a farm that people can visit to enjoy the scenery and a meal—and in doing so, make a true connection with the place where their food is raised.

On my first trip to the farm, I saw that Carlson has done that and more. He produces remarkable meat and fruits and vegetables using sustainable farming practices that reduce natural-resource usage. The pasture-based system mimics natural ecosystems to maximize ecological diversity, rather than relying on the chemicals usually present in modern agriculture. His motto is: If you want to know where your food comes from, go to the source.

His partner in both life and business is Emelie Ehn Carlson, his Swedish-born wife. They met in 2012 when she (a vegan at the time) visited the farm from New York City, hoping to learn more about responsibly raised meat. "It was either the delicious spare ribs or the host that compelled her to fall in love with Wyebrook Farm," says Carlson. "From the day we met, she's made Wyebrook better." Her influence is evident in the Scandinavian-chic environment, with stylish touches tastefully layered into the restored buildings. She has recycled resources, using the original flooring to make a dining-room table and chairs, for example, and padding the benches with fluffy white shearling pelts, some of which are from the sheep raised on the farm.

From spring through fall, visitors can come to the farm to eat at the café, shop at the market, and experience any number of public events, including dinners with visiting chefs and bluegrass shows. The butcher shop, with its impeccable meat cases (and reasonable prices),

stands on one side of the market, providing old-fashioned service and the expertise that comes from knowing how each animal has spent its life. Local produce, artisanal pantry items, and cookbooks are available, too. The whole setting overlooks a sweeping vista on the farm's south side.

The café is manned by Andrew Wood, who is also the current chef at the restaurant Russet, in Philadelphia. He has a seasonal and sustainable ethos that aligns with Carlson's. This "American Francis Mallmann," as Carlson calls him (referencing the Argentinean fire master), cooks with nose-to-tail mastery and a deft hand, incorporating local grains as well as vegetables and herbs from the kitchen garden. "It's rare to be able to offer meat cuts and cooking techniques that are almost never seen if you don't have access to whole animals," says Wood. "We honor the pigs, steer, chickens, lambs, and ducks raised here." That shared attitude is at the heart of Wyebrook. Aside from the beauty of the surroundings, what struck me immediately was the serene inner beauty Carlson and his wife possess. Their kindness and gentle nature permeate every corner of the farm: the land, its livestock, its staff. The entire life cycle of the natural food is treasured and respected every day in this place, where the owner, farmer, gardener, butcher, and cook are continuously talking to one another. This is one conversation that others should join.

To learn more or plan a visit, go to *wyebrookfarm.com. Field & Feast: Sublime Food From a Brave New Farm,* by Dean Carlson with Ian Knauer and Andrew Wood, will be published this fall by Burgess Lea Press.

LAY OF THE LAND

From left The flock of egg-laying Red Sexlink chickens trails behind the cattle herd in a mobile henhouse, helping to keep the fly population down for the cows. Buttermilk pancakes are served with sausages made from Wyebrook's pasture-raised pigs. The Carlsons with one of their hens. The beds around this table are planted with herbs and edible flowers—lavender, rosemary, thyme, sage, and basil among them—all used in dishes prepared for the café. (For recipes, see page 114.)

A CUT ABOVE

Heritage pig breeds spend their days pasturing in a woodland environment. They have more marbling and flavor than their modern counterparts, which are bred for leanness. Here, roasted pork tenderloin is served with a warm salad of farm-grown vegetables, Israeli couscous, and homemade harissa paste.

MEAT OF THE MATTER

Top left Alexi Alejandro is the head butcher at Wyebrook, where every part of the animals is put to use, whether in dishes served at the café or as parts sold at the market. The kitchen produces stock, bacon, sausages, and even hot dogs.

Top right The main farmhouse is one of the property's many 18th-century stone buildings in the style known as Pennsylvania Barn.

Bottom left Wyebrook's juicy cheeseburger contains grass-fed beef ground along with bacon. The fries are hand-cut and cooked in lard that is rendered on the farm.

Bottom right The butcher's case is the centerpiece of the market, which has the feel of a neighborhood shop from days gone by, and offers cuts that aren't common in supermarkets (think beef cheeks and oxtail). Alejandro is on hand for questions about the animals, the cuts, or the best cooking methods.

FROM THE GROUND UP

Top left An 18th-century stone barn was renovated to house the market, which attracts locals shopping for dinner ingredients as well food lovers from farther afield.

Top right This batch of fried chicken was soaked in a mix of buttermilk, onion, and garlic before being battered and fried. It is then finished with lavender flowers and drizzled with honey from Wyebrook (which produces only a small amount each year) or surrounding farms.

Bottom left The familiar beet-and-goat-cheese salad gets a fresh, vibrant update with Swiss chard and yellow and candy-striped beets tossed in a sweet, tangy honey-lavender dressing.

Bottom right Wyebrook grows some of its own produce and sources the rest from local vendors who share the farm's passion for sustainable practices.

RUSTIC AND REFINED

Long tables are set with burlap runners, herb centerpieces wrapped in butcher paper, and Mason jars for drinking. The space is used for dining as well as events such as egg-gathering breakfasts, private parties, and barbecue master classes. In warm weather, guests are seated at tables outdoors.

Produced by Jaspal Riyait
and Lucinda Scala Quinn

DO-AHEAD DINNER PARTY
All of these vibrant and delectable dishes—kebabs, spreads, sauces, and relishes—can be prepared in advance.

PASS THE PITA

Entertaining a group of friends on a carefree summer day can be as simple as one, two, three.

photographs by
Lennart Weibull

1

Prepare a bunch of mix-and-match mezze-style dishes.

Small plates made with robust Middle Eastern flavors are meant for sharing (and work well at room temperature).

2

Let everyone create their own combinations.

Experimenting with the variety of flavors and textures is encouraged. There's crisp and creamy, cool and fiery, herbal and nutty—sometimes all in a single bite.

3

Make your own pita bread!

Yes, homemade pita: It's pillowy and flavorful with a great chew, ideal for stuffing or scooping up dips and spreads. And watching the rounds puff up in the oven will amaze you.

REFRESHING SIP

Sumac, a citrusy spice, is used to make a simple syrup that combines with lime, mint, and seltzer in this effervescent ade.

HAVE IT YOUR WAY

These dishes combine beautifully, so you can't go wrong—you can even stuff a little of everything into one pita. Mint sprigs are more than just a garnish; the cooling herb is a perfect counterpoint to the other elements.

FILL IT OR FOLD IT

The pitas can be stuffed with ingredients or wrapped around them. Either way, they make a hearty, hands-on meal.

PITA BREAD, STEP BY STEP

This staple of Middle Eastern and Mediterranean cuisines is surprisingly easy to make—and the process feels almost magical. It starts with a simple yeast dough (we used some whole-wheat flour in addition to white) that gets baked in a very hot oven. The heat activates the yeast and creates steam, which makes the dough puff up dramatically, forming the signature pocket.

Active Time: **1 hr., 30 min.**
Total Time: **3 hr.**
Makes: **16**

Pita is best served the same day but can be kept in an airtight container at room temperature for up to one day.

- **4½ cups all-purpose flour, plus more for dusting**
- **2 packages (¼ ounce each) active dry yeast (4½ teaspoons)**
- **1 tablespoon honey**
- **2¼ cups warm water (110°)**
- **1½ cups whole-wheat flour**
- **1 tablespoon coarse salt**
- **⅓ cup extra-virgin olive oil, plus more for bowl**
- **Fine cornmeal, for sprinkling**

Make the dough: In a large bowl, whisk together 1 cup all-purpose flour, yeast, honey, and 1 cup warm water until smooth. Cover with plastic wrap; let rise in a warm spot until doubled in bulk, about 30 minutes. Stir in remaining 3½ cups all-purpose flour, whole-wheat flour, salt, oil, and remaining 1¼ cups warm water. Transfer dough to a lightly floured work surface. Knead, dusting hands and work surface with more flour as needed, until smooth and elastic, about 10 minutes. Transfer to a large oiled bowl, turning to coat. Cover and let rise again until doubled in bulk, about 45 minutes.

Form and bake the dough:

1. Punch down dough and form into a ball, then turn out onto lightly floured surface.

2. Quarter dough. Working with one piece at a time (drape a kitchen towel over the rest), divide each into 4 smaller pieces.

3. Roll each piece into a ball and pinch, tightening ball. Turn pinched-side down and flatten with your palm.

4. Flatten each ball into a 6-inch round with a lightly floured rolling pin.

5. Transfer rounds to rimmed baking sheets sprinkled with cornmeal; drape with kitchen towels. Let stand 30 minutes.

6. Meanwhile, preheat oven to 500° with a rimmed baking sheet (flipped upside down) on rack in lowest position. Place 4 dough rounds on preheated sheet. Bake until puffed, about 2 minutes. Flip and bake until golden in spots and just cooked through, 1 minute more. Transfer to a basket lined with a kitchen towel; cover to steam and keep warm. Bake remaining pitas.

Sources

Previous spread: **Lilas mosaic tile,** *in Light Green, mosaichse.com.* **Alfa basket,** *homestories.com.* **Salad plate,** *by Eric Bonnin Kam, in Oatmeal, mociun.com.* **Recycled-glassware pitcher and glasses,** *hawkinsnewyork.com.*

Opposite: **T'ceef tile,** *in Light Green, mosaichse.com.* **Black-clay dinner plate,** *cb2.com.*

BIG PLATE, BIG FLAVOR

These dishes are so easy, you can make all of them for your dinner party—or simply pick and choose your favorites. A couple of them need to be refrigerated for eight hours, so plan ahead. Most of the ingredients are readily available, but if you can't find spices such as sumac and za'atar, order them at *kalustyans.com*.

Grilled Kofta Kebabs

Active Time: **50 min.**
Total Time: **2 hr.**
Makes: **18**

If using wooden skewers, soak them in water for 30 minutes before grilling. To make lamb and turkey koftas at the same time, combine all the ingredients except the meat first, then transfer half the mixture to another bowl and add one pound of each meat to each bowl.

- **2 pounds ground lamb or dark-meat turkey**
- **1 medium onion, finely chopped**
- **1 cup finely chopped fresh flat-leaf parsley**
- **2 tablespoons extra-virgin olive oil, plus more for brushing**
- **2 teaspoons cumin seeds, toasted and ground**
- **¾ teaspoon ground cinnamon**
- **1½ teaspoons coarse salt (or 2¼ teaspoons, if using ground turkey)**
- **½ teaspoon freshly ground pepper**
- **Pita Bread (for recipe, see page 83); assorted accompaniments (recipes follow); sliced cucumbers, tomatoes, and red onion; and mint sprigs, for serving**

1. In a large bowl, gently stir together meat, onion, parsley, oil, cumin seeds, cinnamon, salt, and pepper just to combine (do not overmix). Form ¼ cup of meat mixture into a 3-inch-long oval and place on a rimmed baking sheet brushed with oil. Repeat with remaining mixture. Refrigerate, covered, at least 1 hour and up to 1 day.

2. Heat grill for direct heat (or a grill pan over medium-high). Thread each meat oval onto a skewer. Brush grill grates with oil. Grill kebabs, turning as needed, until cooked through and charred in spots, and a thermometer inserted in middles (avoiding skewers) registers 140° (for medium-rare) for lamb, 6 to 8 minutes; or 165° for turkey, 10 to 12 minutes. Serve with pitas and accompaniments.

Red Bean–Tahini Spread

Active Time: **15 min.**
Total Time: **45 min.**
Makes: **3 cups**

- **½ cup extra-virgin olive oil, plus more for drizzling**
- **3 tablespoons minced garlic (from 3 to 4 cloves)**
- **2 cans (15.5 ounces) red kidney beans, rinsed and drained**
- **1 teaspoon coriander seeds, toasted and ground**
- **½ cup tahini**
- **⅓ cup fresh lemon juice (from 2 to 3 lemons)**
- **1 teaspoon coarse salt**
- **Sumac, for serving**

1. Heat ¼ cup oil in a large skillet over medium until shimmering. Add garlic and cook, stirring, until fragrant and sizzling, about 30 seconds. Add beans and cook, stirring a few times, just until warmed through, 2 to 3 minutes.

2. Transfer mixture to a food processor. Add coriander seeds, tahini, lemon juice, salt, and remaining ¼ cup oil. Pulse just until mixture is thick and creamy but not totally smooth; let cool completely. Transfer to a bowl. Refrigerate, covered, up to 3 days. Bring to room temperature, drizzle with oil, and sprinkle generously with sumac before serving.

Yogurt-Cucumber Dressing With Za'atar

Active Time: **10 min.**
Total Time: **1 hr. 10 min.**
Makes: **About 2½ cups**

- **2 cups plain Greek yogurt**
- **2 Persian cucumbers, halved lengthwise, seeds and pulp removed, cut into 1-inch pieces (about 1¼ cups)**
- **1 teaspoon coarse salt**
- **Za'atar, for serving**

Purée yogurt, cucumbers, and salt in a blender until smooth. Refrigerate, covered, at least 1 hour and up to 3 days. Generously sprinkle with za'atar just before serving.

Chopped-Chile Relish

Active Time: **15 min.**
Total Time: **1 hr. 15 min.**
Makes: **About 1½ cups**

- **8 ounces mild (such as Anaheim or banana) or spicy (such as Fresno or jalapeño) chile peppers, finely chopped**
- **¼ cup extra-virgin olive oil**
- **3 tablespoons red-wine vinegar**
- **¼ teaspoon coarse salt**

Stir together peppers, oil, vinegar, and salt in a bowl. Let stand 1 hour, or refrigerate, covered, up to 3 days; bring to room temperature before serving.

Lebanese Tomato Sauce

Active Time: **20 min.**
Total Time: **8 hr. 30 min.**
Makes: **About 1¾ cups**

- **1½ pounds medium yellow, orange, or red tomatoes**
- **2 tablespoons extra-virgin olive oil**
- **¾ teaspoon cumin seeds, toasted**
- **¼ teaspoon red-pepper flakes**
- **1 teaspoon coarse salt**
- **3 cloves garlic, smashed**

1. Bring a pot of water to a boil; prepare a large ice-water bath. Cut a shallow X in the bottom of each tomato; place in pot and blanch 20 seconds. Use a slotted spoon to transfer to ice bath; let cool completely. Peel and discard skins.

2. Core, halve, and squeeze tomatoes to remove seeds and pulp. Transfer flesh to a food processor. Add oil, cumin seeds, pepper flakes, and salt. Pulse just until a chunky sauce forms (about 8 times). Transfer to a bowl. Stir in garlic. Refrigerate, covered, at least 8 hours and up to 3 days. Bring to room temperature and remove garlic before serving.

Quick-Pickled Radishes and Beets

Active Time: **20 min.**
Total Time: **8 hr. 35 min.**
Makes: **About 1 quart**

- **¾ cup distilled white vinegar**
- **2 medium red beets, peeled, halved, and cut into ½-inch-thick wedges**
- **2 tablespoons coarse salt**
- **1 tablespoon sugar**
- **2 teaspoons fennel seeds**
- **2 bunches radishes, preferably French breakfast or red globe, trimmed and halved lengthwise (quartered, if large)**

In a large saucepan, bring vinegar, beets, salt, sugar, fennel seeds, and ½ cup water to a boil, stirring until salt and sugar are dissolved. Remove from heat and let cool slightly. Stir in radishes. Refrigerate, covered, at least 8 hours and up to 1 week before serving.

Sumac-Mint Fizz

Active Time: **10 min.**
Total Time: **1 hr. 25 min.**
Serves: **8**

- **¾ cup sugar**
- **3 tablespoons sumac**
- **2 limes, halved and thinly sliced, plus wedges for serving (optional)**
- **½ cup packed fresh mint leaves**
- **48 ounces seltzer or club soda**

1. Bring sugar and ¾ cup water to a boil in a small saucepan, stirring until sugar is dissolved. Stir in sumac. Remove from heat; let cool completely. Strain mixture, discarding solids. Refrigerate, covered, until cold, at least 1 hour and up to 1 week.

2. Muddle limes and mint in the bottom of a large pitcher with a muddling tool or wooden spoon. Stir in sumac syrup. Add ice and top with seltzer. Serve in ice-filled glasses, garnished with lime wedges.

SPICED AND SKEWERED

The term *kofta* refers to a mixture of seasoned ground meat, which is often formed into ovals, skewered, and grilled. We used lamb and turkey for these.

Created by Tanya Graff, Greg Lofts, and Jaspal Riyait
Text by Amy Conway

GROW YOUR OWN

You don't need to till a big plot of land or even live near a farmers' market to enjoy the lively flavors of a summer garden. With a mere pot or two, fresh herbs, vegetables, and edible flowers are just a snip away. "Even a single container of basil can make you feel as if you're participating in the season as a gardener," says *MSL* food director Lucinda Scala Quinn, who keeps anywhere from 2 to 10 terra-cotta pots on her Manhattan apartment terrace. What you see here is a sampling of what has sprouted, including cherry tomatoes, hot peppers, oregano, chives, and, yes, that beloved basil. Read on to discover tips and strategies for producing your own lush bounty, as well as delicious new ideas for cooking with it. Your usual rotation of meals will never look—or taste—the same.

PHOTOGRAPHS BY **CON POULOS**
TEXT BY **JOANNE CHEN**

Flavor Savers

Whether you're a novice gardener or a pro, expect an abundance of riches. Don't let any go to waste! Take steps to preserve what you can't use right away: Purée basil and freeze it in ice-cube trays. Grind hot peppers with salt and a splash of white vinegar, then bottle the mixture as hot sauce. Dry thyme, rosemary, and sage so you can sprinkle them onto dishes all year round.

A BEAUTIFULLY CONTAINED GARDEN

An eclectic range of herbs and spices is capable of flourishing in any small space, as can a variety of small tomatoes; hot peppers, including habañero chiles; and edible flowers, like nasturtiums. (Cucumbers and squashes require more space.) If you're a beginner, you can't go wrong with rosemary and thyme; both thrive with little maintenance. If you're fanatical about a particular herb, grow multiple varieties (African blue basil, Italian basil, and Thai basil are shown on the previous spread)—you'll be amazed at the nuances in flavor. Seeds often take weeks to establish, so instead start with seedlings for quicker access.

4 Steps to the Best Homegrown Flavor

1. Pick a pot

Whatever type you choose is fair game—terra-cotta, stone, plastic, resin. We chose pots of varied shapes but the same color for a unified look. Just make sure your container has drainage holes (you can drill your own easily if your pot isn't clay or stone). Vegetables and tomatoes grow best in pots of at least 12 inches in diameter. As for depth, hot peppers prefer at least 12 inches; cherry tomatoes, at least 18 inches. Herbs aren't picky, so anything with drainage holes should do.

2. Find a sunny spot

Your pot should receive six to eight hours of sun each day. Herbs and produce do best outdoors, but if the container must stay inside, keep the room cool. Either way, keep the pot slightly raised on wooden panels or bricks to promote drainage, says Ryan McCallister, head gardener at Martha's farm in Bedford, New York. (If the pot has a hole on the side near the bottom, you won't need to raise it.)

Your container garden should fortify you all summer long. Snip the last leaves before the first frost of autumn.

3. Add potting mix

Reserve garden soil for growing plants in the ground. Instead, use a potting mix, or soil that is specially designed for containers. (See page 60 to make your own—Lucinda adds compost to hers.) Start by placing fabric or broken ceramic over the drainage holes; this keeps soil from falling out. Moisten the mix, then cover the bottom of the pot with it.

4. Start planting

Read the plant tag (or ask your nursery) to find out the space needed between each seedling. Then loosen up the roots and suspend them in your pot to figure out how much more dirt you need. (Cover the roots, but let the leaves appear just above the surface.) Add enough soil so it's level and an inch shy of the container's rim. Pat down the soil firmly, then add enough water that it starts to drain through the holes. (For tomatoes, you'll need stakes to hold the stems up.)

How to Harvest

Simply snip away! "The more you cut herbs, the more vigorously they'll grow," says Ryan. Always leave a couple of sets of leaves on each stem to keep your supply coming. Pinch off any flowers that crop up (otherwise the plant will use its energy to grow the flowers instead of the leaves).

How to Fertilize

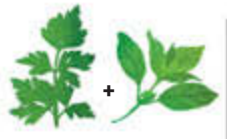
Herbs grow just fine without fertilizer, but your cherry tomatoes and hot peppers will need it; check the instructions on the plant tag and fertilizer for the ideal frequency, says Ryan. In general, the plant will let you know it's craving a feeding when its leaves turn pale or yellow. Make sure to use an organic formula (you're *eating* these plants, after all), and water thoroughly before applying fertilizer—the roots won't take in the nutrients unless they're wet.

When to Water

When the soil feels dry an inch below the surface, it's time to add water. Use a spouted can or a hose (for big pots), and add enough so that the water starts to drain through the holes. Container plants are thirstier than plants in the ground, and those in porous pots, such as terra-cotta or wood, even more so. In addition, the smaller the pot, the more watering it will require. Keep soil moist but not damp. "Aim for the moisture level of a wrung-out sponge," says Ryan.

Good Neighbors

Plants grow best when sharing a home with others that have similar needs. A few happy combinations:

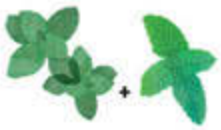


parsley + basil

Both enjoy more water than woody herbs. Chives, nasturtiums, hot peppers, and cherry tomatoes make great container mates with these, too.

rosemary + sage

These woody herbs prefer more sun and drier soil than leafier varieties. If you live in a warm zone, they may continue growing until the following year.



mint + mint

All types of mint tend to take over a pot, so you're best off growing them separately from other plant types. Leave plenty of space between them so the fragrances and flavors don't meld.

oregano + thyme

These semiwoody varieties keep good company with their sun-loving cousins, *above*. Both will stop growing in fall, even in warm zones—but keep the herbs in the pot; they should sprout again next spring.

ILLUSTRATIONS BY CLAUDIA PEARSON; PLANTERS, *CAMPANIAINTERNATIONAL.COM*

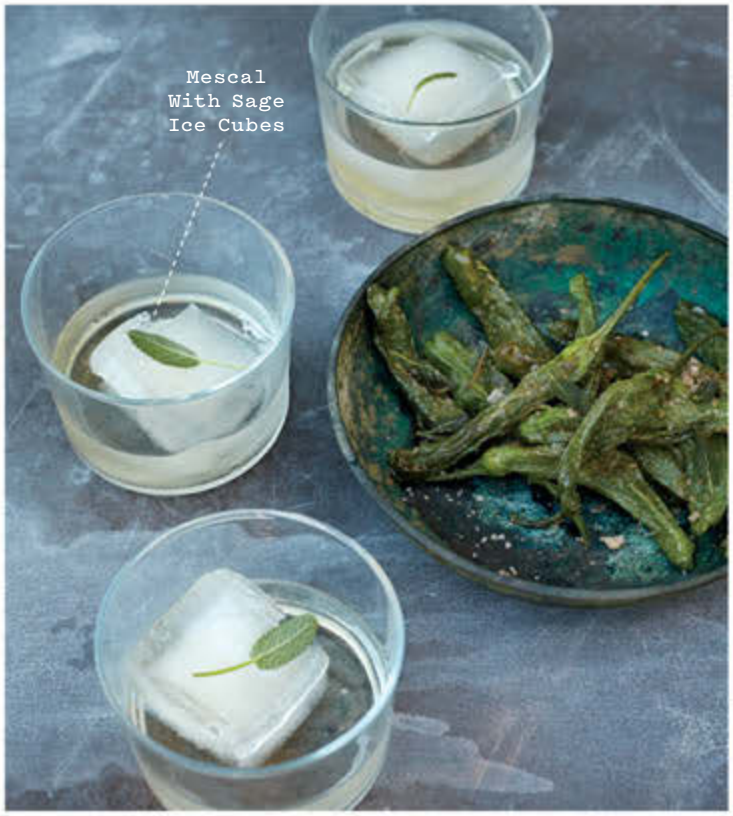
FROM GOOD TO GREAT

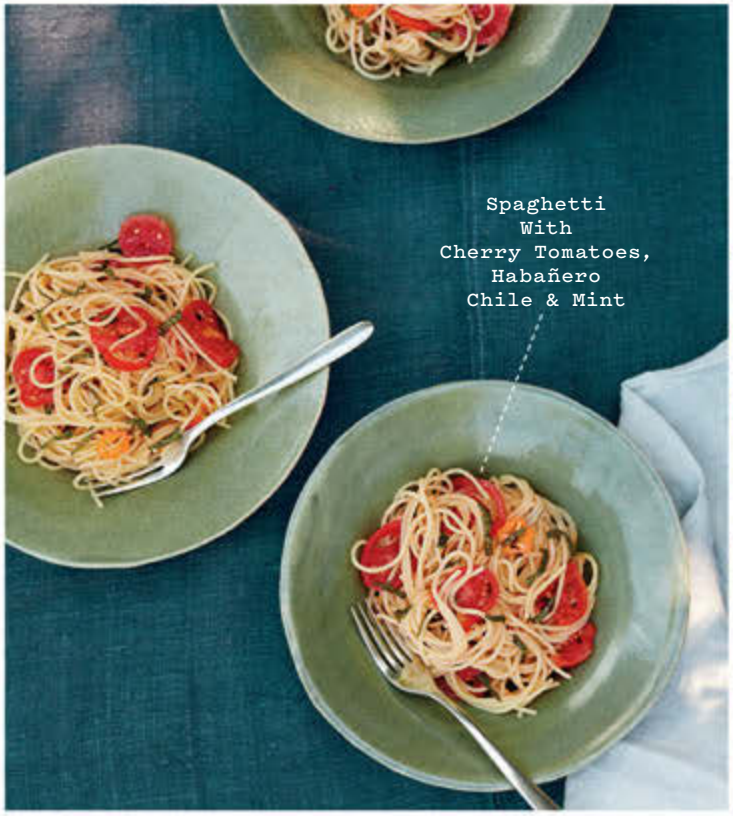
With rosemary galore in their pots, home gardeners can snip entire branches for a dish. Here, sprigs are used as a pork-chop dry rub and turned into a skewer for fresh figs. Needles are sprinkled onto the chops, as well as combined with almonds and orange zest in a food processor to make a version of gremolata.

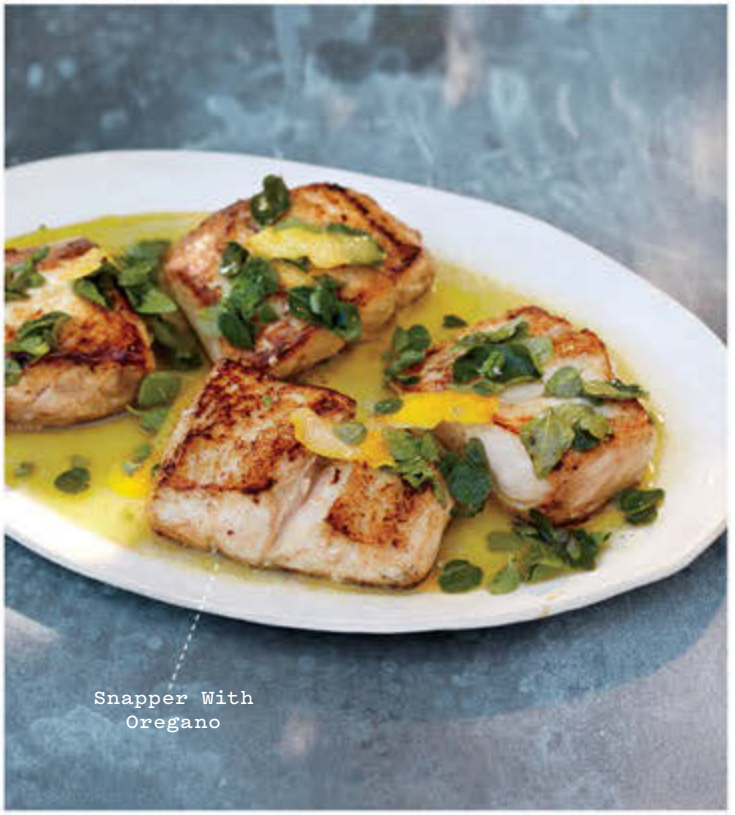
>> For recipes, see page 116.

EDIBLE UPGRADES

The dishes on these pages require little more than common grocery items—and whatever's sprouting from a container garden. *Clockwise from top left:* Mescal, chilled with agave-sweetened, sage-infused ice cubes, couples nicely with just-plucked padron peppers that have been blistered on the grill and sprinkled with flaky sea salt. A rough chop of mixed herbs (everything Lucinda happened to have available) elevates workaday scrambled eggs into French-style brunch fare. A marinade of fresh oregano and lemon zests up a snapper after pan-frying. With the high-contrast combo of a hot habañero chile and cool mint, spaghetti is anything but ordinary. *Opposite:* Just-snipped lemon verbena brightens an apricot–red onion salsa.







Created by Tanya Graff, Lucinda Scala Quinn,
and Jennifer Wagner
Special thanks to Poundridge Nurseries,
prnurseries.com

BLACKBERRY FOREST

CAKE

Our version of the German specialty is wonderfully left to the elements, rather than shrouded in whipped cream and chocolate shavings. Two layers of chocolate sponge cake (or génoise)—brushed with a crème-de-cassis syrup—sandwich chocolate-ganache glaze, whipped cream, and fresh blackberries (a no-pitting-required swap for cherries). The toppings? More ganache glaze and a pile of berries.

STRAWBERRY-CREAM-PIE

CAKE

If eating pie leaves you yearning for more crust, here's your dream dessert: Flaky, golden-brown pâte brisée disks are layered with jam, then pastry cream that has whipped cream and sliced strawberries folded in, and stacked four-deep. Making the disks is easy—just roll out the dough into rounds (no need to fit it into pie plates or crimp edges), sprinkle them with sugar, and bake. The whole thing is chilled overnight like an icebox wafer cake, for neater slicing.

BARE-NAKED LAYERS

Cakes in the buff make a bold statement: What you see is what you get.

In the spirit of the season, kick things off with one of these six cakes, all of which shed formality and happily flaunt their fillings. They're great fun to put together—and even more so to show off and share. Start with the cake layers—we used sponge cake and pound cake, plus a few unexpected options like pâte brisée rounds and airy disks of meringue. Then match them with creamy counterparts, including whipped cream, lemon curd, pastry cream, and mousse, plus peak-of-season fruits like berries and peaches. Finally, give these "as is" desserts the simplest finishes—a dusting of confectioners' sugar here, a drizzle of honey there—and nothing more.

PHOTOGRAPHS BY JOHNNY MILLER

>> For recipes, see page 117.

BROWNIE SUNDAE
ICE CREAM CAKE

Pretty pleased: Horizontal slices of rich brownie cake make dramatic stripes in this striking frozen dessert, which features all the fixings of an old-fashioned sundae—and then some. Two kinds of ice cream—vanilla and strawberry—are used as the fillings, along with crunchy peanut butter and crushed raspberries. Everything is layered in a loaf pan before freezing, slicing, and serving—with whipped cream, sugared peanuts, and cherries on top.

COCONUT MERINGUE
CAKES

Crisp-chewy baked meringues meet cool, creamy coconut sorbet in these blushing beauties. The light-as-air disks, tinted the palest shade of pink, are made by swooping and swirling meringue onto parchment; the top layers are sprinkled with shredded coconut before baking. Freezing the desserts (for up to a day) leaves the cakes soft enough to eat with a fork—or a spoon, as you like it—on any day or midsummer's night.

TUTTI-FRUTTI
POUND CAKE

We tweaked a favorite ice cream flavor from way back to make a treat for all ages. The exceptionally moist cream-cheese pound cake gets split and filled—three times—with a luscious mousse flavored with puréed cooked peaches and studded with chopped fresh peaches and cherries. Because it's thickened with gelatin, the mousse gets nice and firm, then stays that way when layered in the cake—and in every last slice.

LEMON HONEY
CAKE

This rustic cake is infused with the tastes of honey, lemon, and a hint of ground cardamom, like a flavorful cup of tea. Four layers of cake—made tender and moist with oil (in place of butter), milk, honey, and brown sugar—are brushed with more honey, then spread with a satiny-smooth filling that's a cross between lemon curd and cream-cheese frosting (for the best of both). We topped ours with a piece of honeycomb, but a drizzle of honey is just as buzzworthy.

Created by Jennifer Aaronson, Sarah Carey, Ayesha Patel, and Jennifer Wagner Text by Evelyn Battaglia

THRILLERS, FILLERS, *and* SPILLERS

Through efficient planning and creative planting, Minnesotan **Scott Endres** has transformed the small spaces around his home, restaurant, and nursery into beautiful and inviting gardens.

photographs by MARION BRENNER

HOUSE PROUD

Endres's yard is only about 2,500 square feet, but the garden gains in visual footprint with ample use of containers along the stairs and even in the plantings in the street-side plots, also known as boulevard strips. *Opposite:* In this tall container at his restaurant, Wise Acre Eatery, Endres uses bold plants that attract attention, such as the sculptural dinosaur kale and bright-red 'Religious Radish' coleus, with a supporting cast of fillers and spillers, like *Carex* 'Frosted Curls' and *Hydrocotyle sibthorpioides* 'Crystal Confetti.'

DOWN THE GARDEN PATH

Notoriously narrow, often situated in the shade, and commonly relegated to afterthought status, side yards pose a design challenge in most urban and suburban settings. "I wanted this garden to be an experience—not just a passageway between the front and the back," explains Endres. To create a welcoming space, he added a commanding banana tree (*Musa acuminata*), bright-purple Persian shield (*Strobilanthes dyerianus*), orange *Acalypha wilkesiana* var. 'Showtime,' and the yellow-green grass *Hakonechloa macra* 'Aureola.'

TAKE IT TO THE STRIP

Curb appeal acquires new meaning when that no-man's-land between sidewalk and street becomes a garden. If you decide to plant your own boulevard strip, follow Endres's suggestions, *below.*

Designing a full-fledged garden in several tight spaces requires some creative thinking, but Twin Cities, Minnesota, nurseryman and restaurateur Scott Endres welcomes the challenge. His inspired landscaping comes into play outside his home in urban St. Paul and at his two businesses in Minneapolis: Tangletown Gardens, his nursery; and Wise Acre Eatery, the farm-to-table restaurant next door he co-owns.

Like most people who are passionate about plants, Endres sees any bare patch of ground—including the boulevard strips in front of his house—as an excuse to grow more. Consequently, you won't find any lawn or turfgrass in his garden. However, small spaces require discipline. "I have to make the most of every square inch," he says. "So the plants I choose have to earn their keep and serve a purpose in the overall design." His guiding principle? Making sure each spot—be it a whole bed or a container—has a "thriller," a "filler," and a "spiller."

A thriller is a visually striking species that stops passersby in their tracks (think lime-green elephant's ears and extra-tall banana trees). Fillers, the workhorses of the garden, such as quick-to-establish perennial grasses and heucheras, will steadily perform throughout the season. For spillers, more commonly known as trailing plants, Endres uses plants like cascading water pennywort (*Hydrocotyle sibthorpioides* 'Crystal Confetti') and the purple annual *Alternanthera* 'Black Knight' to soften the edges of his containers and borders. He also relies heavily on foliage. "Flowers come and go, but foliage delights the entire season," he says.

> **"A garden is never finished. It's always evolving—just like the person who tends it."**

So enticing are Endres's gardens that his nursery clients often ask if certain plants are for sale, and his eatery guests welcome the chance to enjoy the blooms before being seated. "I keep an ever-changing palette of plants on hand to feed my creative energy and keep things fresh," he says. And it keeps his customers coming back, too. *—Daryl Beyers*

1. Check your local laws before you plant the strip in front of your home. Some cities and homeowners' associations have restrictions and design rules. Also contact your utility companies before digging.

2. Dig down 18 to 24 inches. Then place a layer of roughly half compost and half soil. Mound the soil blend one to two inches below the top of the curb. (You'll need to leave that room for mulch later.)

3. Use tough-as-nails perennials like ornamental grasses, sedges, coreopsis, and salvias, as well as annuals that establish quickly.

4. If you live in Zone 6 or lower, avoid shrubs that can be damaged over the winter by salt and intense cold.

5. Create combinations that look appealing as you view the length of the strip.

6. Avoid rampant spreaders along the edges to keep the sidewalk clear.

7. Top-dress with a granulated organic fertilizer or dehydrated manure. Cover with mulch. Apply liquid fertilizer, such as fish emulsion, from time to time when you water.

8. Instead of using a sprinkler, hand-water sunny boulevard strips frequently to compensate for the heat and root competition.

Endres filled the strip in front of his home with purple-stemmed 'Redbor' kale, two kinds of sedum (the low-growing 'Tricolor' and flowering 'Matrona'), dark-burgundy *Heuchera* 'Obsidian,' and silvery *Pulmonaria* 'Majeste.' Orange-chartreuse *Oxalis* 'Molten Lava' grows along the edge.

A GARDEN IN EVERY POT

Endres fills his home garden with more than 60 planted containers (he has another 80 at his restaurant and nursery). Here are his foolproof strategies for creating pots that dazzle and delight. (To customize your own potting-soil blend, see page 60.)

1 GO BIG!

Impressive plants, or thrillers, like the tropical 'Lime Zinger' elephant's ear, command attention and serve as a focal point. A large pot and the extra volume of soil allow the container to be underplanted, as it is here with the spiller *Pilea microphylla* 'Variegata' and the filler *Begonia* 'Black Velvet.'

2 COMMIT TO A COLOR SCHEME

Endres suggests "creating an ensemble of complementary hues that work together." Here, he paired plant colors that lie on opposite sides of the color wheel, mixing shades of purple—'Black Coral' elephant's ear, *Alternanthera* 'Black Knight,' and Persian shield (*Strobilanthes dyerianus*)—with 'Rustic Orange' coleus and yellow-flowering *Petunia* 'Lime Green.'

3 MIX TEXTURES

Contrasting textures—bold with fine, for example—is an easy way to produce eye-catching plant combinations. Here, big and dramatic *Alocasia porteii* 'Malaysian Monster' mixes with feathery *Pennisetum* 'Sky Rocket.' The spillers *Duranta repens* 'Gold Edge' and *Lantana* 'Pina Colada' present a soothing middle ground between the extremes.

4 INTRODUCE THE UNEXPECTED

The bronzy-leafed banana tree *Musa* 'Siam Ruby' stands out amid the delicate foliage of trailing wire vine (*Muehlenbeckia axillaris*) and *Alternanthera ficoidea* 'Burgundy Threadleaf,' while the blooming *Mandevilla* 'Red Riding Hood' surprises onlookers with its bright pop of red.

GREAT WALL

This wall of blooms is made with Woolly Pockets (units that make it easy for plants to grow vertically, available at *woollypockets.com*). It hides the compost and garbage bins at Endres's Wise Acre Eatery. Understanding a plant's growth pattern is important when growing vertically, because anything you plant on a wall will tend to spill down. Here, 'Kent Beauty' oregano and bright-red *Begonia* 'Santa Cruz Sunset' complement the dark-purple 'Trailing Queen' coleus and 'Crystal Palace Gem' geranium.

Produced by Daryl Beyers and Jenn McManus

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HOW-TO HANDBOOK

Learn, Make, Connect

ZUCCHINI & SUMMER-SQUASH CHUNKS WITH FENNEL & ONION WEDGES
12 to 15 minutes
ASPARAGUS PIECES & SHALLOT HALVES
6 to 9 minutes
CHERRY TOMATOES & SCALLION PIECES
3 to 6 minutes
SMALL MUSHROOMS WITH BELL-PEPPER CHUNKS & PARBOILED HALVED SMALL POTATOES
9 to 12 minutes

ASK MARTHA

HOW DO YOU COOK VEGETABLE KEBABS EVENLY?

—Tory Stone, Salisbury, Md.

Since different vegetables cook at different rates, it's best to either create single-ingredient kebabs or skewer together vegetables with similar cooking times (and cut into same-size pieces), as with the combinations shown here. Grill the kebabs over direct medium heat, turning them once halfway through. Remember that grill temperatures vary, so you should check for doneness on the early side.

PHOTOGRAPH BY BRYAN GARDNER

▸ marthastewart.com/kebabs
Find more kebab recipes and cooking tips.

Q: How can I keep books in good condition on my shelves? –Gary Kallenbaugh, Brook Park, Ohio

Rotate stacked books every other month to prevent too much pressure.
Paint and seal wooden shelves to protect books against damaging vapors from the wood.

A: To ensure a long shelf life for your books, a little routine maintenance goes a long way. Keep them clean by passing a feather duster along the tops and spines weekly. Once a year, take everything off the shelves and dust the books and shelves thoroughly. Fresh air slows deterioration, so occasional handling is actually good for them. And because dampness can lead to mildew and mold, keep books away from damp exterior walls and windows.

TIP

To avoid watery eyes when cutting an onion, light a votive candle near your chopping board. The volatile sulfur compounds in the onion will burn off in the open flame before they can irritate your eyes.

Q: How do I mend a ripped kite?

—Cole Bruns, Los Feliz, Calif.

A: A small tear can be fixed with nylon repair tape ($2 a yd., *intothewind.com*). Keep some with you when kite-flying for on-the-go mends. Line up the torn edges, and cover the entire length of the tear plus an additional ¾ inch on each end with tape. Then turn the kite over and repeat on the other side.

Q: How do I fix a loose strand on my wicker furniture?

—Calihan Cronin, Los Angeles

A: You can repair an exposed strand in outdoor wicker pieces in just a few easy steps.

1 **Rest a damp towel on any loose strands until they become soft and flexible. (This can take about an hour.)**

2 **Reweave each exposed strand into the chair with your hands.**

3 **Tack each loose strand down with an exterior brad that is narrower than the chair's weave to secure it in place, if necessary.**

PHOTOGRAPHS BY BRYAN GARDNER; ILLUSTRATIONS BY BROWN BIRD DESIGN

Q: Why shouldn't certain produce be stored in the refrigerator?

—Christopher Dorsey, Baltimore

A: With some fruits and vegetables, including the ones below, cold temperatures can lead to unsavory textures and flavors. So let tomatoes sit on the counter at room temperature, and store onions, garlic, and potatoes separately in a cool, dark place in perforated baskets or bins to allow for good airflow. Keep all fresh produce away from direct sunlight.

ONIONS & GARLIC
These can lose crispness and become moldy when exposed to the refrigerator's moisture; they can also impart their flavors on foods stored nearby.

TOMATOES
Their flavor often diminishes when they're chilled, and the texture can turn mealy as the cold temperature breaks down the membranes inside the fruit.

POTATOES
Their starch content converts to sugar when cold, which leads to an unpleasantly sweet taste and discoloration when they're cooked.

TIP

Clean kitchen sponges in the washing machine, or sterilize them by soaking for a minute in three cups of water mixed with two tablespoons of chlorine bleach, then rinsing. Discard sponges when they start to disintegrate or smell foul, about every two weeks.

Q: How can I stop my dog from tearing up his bed?

—Alexandra Horowitz, New York City

A: Dogs are always going to chew, but you can make sure they gnaw on the right things, says ASPCA animal behaviorist Kristen Collins. If your pet is chewing on its bed, redirect it to a bone or toy, and provide positive reinforcement to help it learn what's permitted and what's off-limits. Offer several toys and treats, and rotate them to keep your dog interested. Spray taste deterrents, available at pet stores, on the fabric to teach your pet that its bed isn't to be chewed. Also, make sure your dog is getting enough exercise, so it's too tuckered out to chew when it goes to bed.

Q: How do I clean a shower-curtain liner?

—Claire McGowan, Austin, Tex.

A: It's difficult to feel clean after showering if your shower-curtain liner is dirty. Liners are inexpensive to replace, but washing yours is far more sustainable.

Clean a vinyl, nylon, cotton, or hemp liner by machine-washing it in hot water and mild detergent. Then shake and rehang the liner to dry—do not place it in the dryer. Give liners a good wash at the start of every season.

Hand-wash your liner if the care label does not recommend machine-washing (or there is no care label). Take the curtain outside and scrub it with a solution of 10 parts water to one part chlorine bleach, using a plastic-bristled brush. Let it dry in the sun until any mold or discoloration has faded, then rinse. Shake well and rehang.

Prevent grime by cutting your shower liner so it does not drag on the shower floor—this will keep dust and moisture from getting trapped in it. After your shower, shake off as much water as possible, and pull the liner closed so moisture can't collect in the folds.

WE WANT TO HEAR FROM YOU! Send your questions to Ask Martha, c/o Letters Department, *Martha Stewart Living,* 601 West 26th Street, New York, NY 10001, or to *ask martha@marthastewart.com.* Please include your full name, address, and daytime phone number. Letters and messages become the property of Martha Stewart Living Omnimedia Inc. and may be published, broadcast, edited, or otherwise used in any of its media. By submitting your questions to Ask Martha, you are agreeing to let us use your name and hometown in connection with our publication of your questions.

PEST PATROL

With lots of warm days and long outdoor romps ahead, pet owners need to be extra-vigilant about keeping harmful pests at bay. Here's how to tell fleas and ticks (and more) to "bug off!"

ILLUSTRATION BY JUN CEN

AS I DUG FOR A LEASH in my "doggie junk drawer" recently, I unearthed a packet of heartworm pills. When had I last given one to my pup, Clyde? Two weeks ago? Six?

Even engaged pet owners (like me) skip doses of preventive parasite medications now and then—we forget, balk at the high cost, or assume they're only needed in certain months or regions. And yet "the threat is year-round, no matter where you live," says Susan Little, a vet and president of the Companion Animal Parasite Council. Missed doses can lead to serious diseases, she says. "So using preventives before you see parasites is key."

Warding Off Worms

There are several types of worms, and they spread in many different ways. Dogs can get roundworm and whipworm by ingesting soil containing the eggs or larvae. Cats can contract them through infected rodents and birds. Heartworm, carried by infected mosquitoes (they deposit larvae on the skin, which then enter your pet through the bite wound), is especially life-threatening. Left untreated, it can cause respiratory disease in cats and lung problems and heart failure in dogs.

Most preventive medications tackle a variety of worms, but one focuses only on heartworm. (Ask your vet for the best option.) The majority are monthly tablets or topical treatments, or, for dogs, twice-yearly injectables. "If your pet tends to spit pills out, a topical may be better," says Stephen Jones, a vet and president of the American Heartworm Society. If you tend to forget doses, a shot at the vet's office makes sense. And because drugs aren't foolproof (say, your pet vomits it out or rubs it off), also test annually for heartworm.

Escaping Fleas and Ticks

Though usually a mere nuisance, fleas can trigger allergic dermatitis and transmit parasites and diseases (such as tapeworm and cat scratch disease). Ticks—which can be found in your own backyard, not just the woods—are more concerning. The most common tick-borne diseases are Lyme disease, Rocky Mountain spotted fever, ehrlichiosis, and anaplasmosis. Symptoms for these include pain in the joints or lameness, loss of appetite, fever, and depression; dogs with Lyme disease may also develop arthritis or kidney failure (the disease is not known in cats). Treating these illnesses can be costly, take months, and cause even more discomfort, so prevention is your best bet.

Many preventives attack both fleas and ticks. Monthly topicals begin repelling them right away; oral tablets, given monthly or quarterly, start killing fleas in a few hours but take as long as 12 to 24 hours to kill ticks (and are only available against ticks for cats). Check for fleas with a flea comb if your pet is scratching, but hunt for ticks after every outdoor excursion—around the eyes and ears, skin folds, belly, and anal area for dogs and cats, and on dogs between toes, too. Don't rush; use your thumb to feel for bumps. Those extra minutes can save your pet's life.

—Mary Kate Frank

So You Found a Tick . . .

To remove it, follow these steps from Tom Mather, director of the University of Rhode Island Tick Encounter Resource Center.

PREPARE

Have a resealable plastic bag at the ready. Wear protective gloves; disinfect the attachment area with rubbing alcohol.

DETACH

Hold a pointy tweezer as close to the skin as possible, and grasp the tick gently but firmly near its head. (Squeezing too tightly may puncture it and release its fluids, leading to infection.) Pull upward in a slow but steady motion to remove the tick.

CAPTURE

Put the tick in the plastic bag and seal it. Disinfect your pet again, then jot down where on your pet you found it and when. Take a photo if possible.

IDENTIFY

You can try to figure out what kind of tick it is by checking *tickencounter.org* or emailing the site a photo. If it seems to be a harmless variety and your pet develops no symptoms, you can throw away the (now dead) tick after three weeks.

TEST

If the tick is a disease-causing type, have it tested for infection. (Some state-run facilities do this for free. Independent labs can charge $50 or more; call your town's health department for local listings.) Discuss next steps with your vet: Remember, an infected tick doesn't necessarily mean an infected pet, but you'll want to run the proper diagnostics just in case.

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"Dishwashing liquid and warm water work wonders," says Cooper. "Avoid household cleaners containing ammonia and other harsh chemicals, which can change the sheen of the paint on your walls."

TIP

To degrease a wall, rub a dry cleaning sponge over the stains; when your sponge gets dirty, slice off the top with a knife to expose unused sponge underneath and continue cleaning.

WONDER WALLS

If your walls could talk, they'd be crying out for a good cleaning. Just as you dust and scrub flat horizontal surfaces, the ones that run vertically in your home also need an occasional wipe-down. Here's how to rid them of dust, smudges, stains, and more.

PHOTOGRAPH BY BRYAN GARDNER

Easy does it: The secret to transforming dirty walls into clean surfaces is working with gentle products and tools that won't damage or strip the paint.

1. For Dust

Use a lamb's-wool duster or the bristle-brush extension of your vacuum cleaner to clear dust and cobwebs from the walls. Start with the ceiling, then work your way down; do this twice a year for painted walls. If you have textured or fabric wallpaper, it will collect dust easily, so you may need to dust once a month. *Lamb's-wool duster, 24", $12, woolshop.com.*

2. For Grime

Tackle everyday dirt with a sponge and a bucket of warm water mixed with a good squeeze of dishwashing liquid. Start at the top, working in sections of a few square feet at a time. Rinse with a clean damp sponge, then wipe dry with a soft cloth. To prevent streaking, test-wipe first on an inconspicuous part of the wall. Higher-gloss paints tend to respond better than matte ones.

3. For Fingerprints

Clean fingerprints, food splatters, and other stains with baby wipes. They're a notch above soap and water in stain-fighting power, says Glenn Cooper, vice president of product development at Benjamin Moore, but still gentle as can be. "Resist the urge to scrub walls with an abrasive cleaner," notes Sarah Cole, creative director at paint company Farrow & Ball.

4. For Crayon Marks

Don't fret if your little one's doodles end up on the wall: You can remove the scrawls (instead of repainting) with a Magic Eraser, which is essentially melamine foam that, once dampened, gently sands away stains. Just be sure to use light pressure to avoid erasing the paint. *Magic Erasers, by Mr. Clean, $3.50 for 4, homedepot.com.*

5. For Grease

Dry cleaning sponges, designed to clean surfaces that are easily damaged by moisture, are effective on oil buildup. But if your walls have a washable finish, you can simply use a solvent-free degreasing spray. *Dry cleaning soot sponges, by Absorene, $33 for 12, homedepot.com.*

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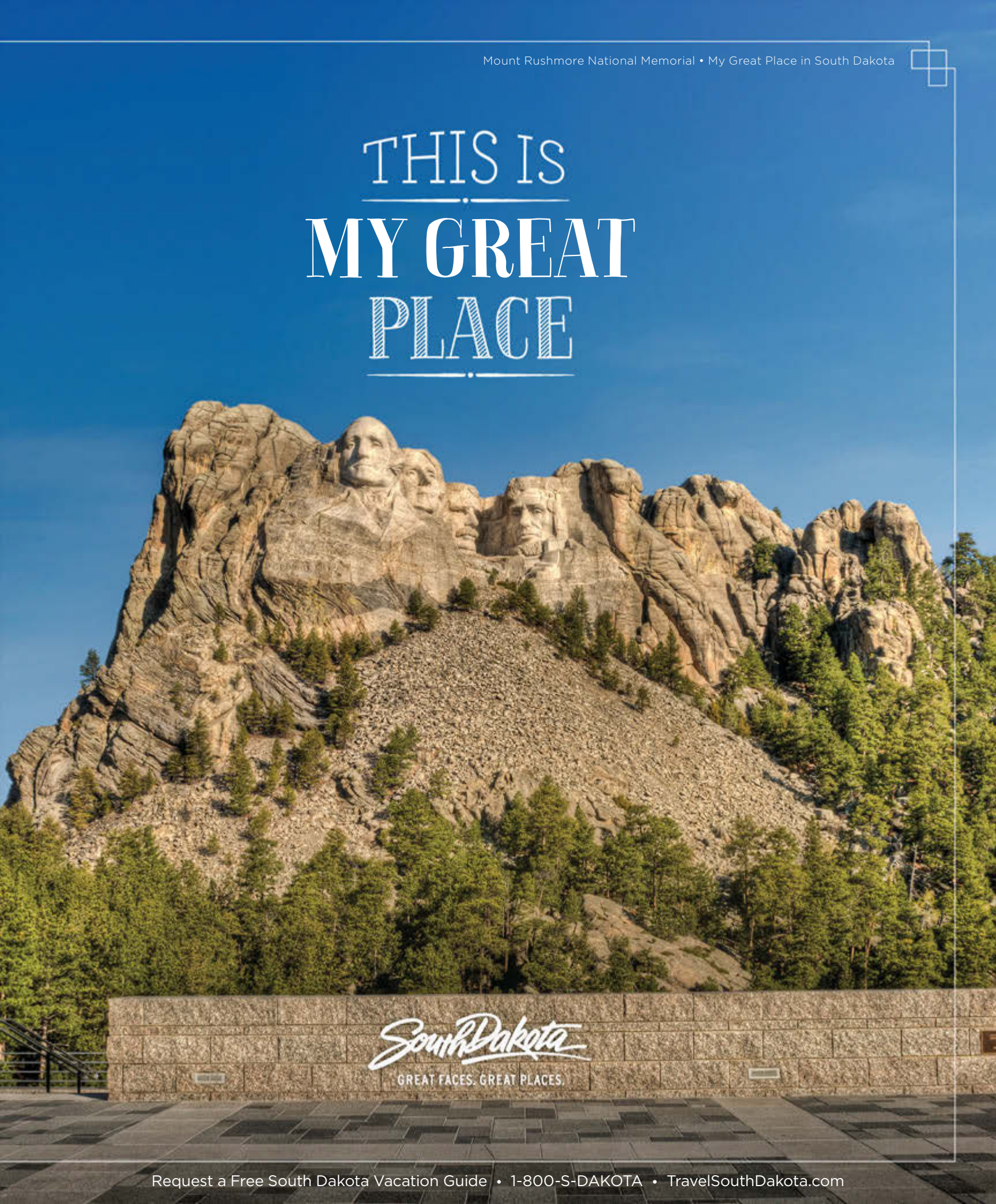

RECIPE INDEX

STARTERS, SALADS, AND SIDES

Apricots and Crème Fraîche **45**

Potatoes, Crisp Roasted **116**

Radishes and Beets, Quick-Pickled **84**

Salad, Beet, With Honey-Lavender Dressing **115**

Tempura, Extra-Crisp Vegetable **46**

MAIN DISHES

Barbecued Meat, Brine-Boiled **51**

Cheeseburgers, Wyebrook Beef-and-Bacon **115**

Chicken Breasts, Roasted, With Ratatouille **recipe card**

Chicken, Fried **115**

Eggs, Scrambled, With Mixed Herbs **117**

Gemelli With Shrimp and Sugar Snap Peas **recipe card**

Kebabs, Grilled Kofta **84**

Pork Chops, Grilled, With Rosemary Gremolata **116**

Pork, Pasture-Raised, With Couscous and Vegetables **114**

Rice, Baked, With Sausage, Peppers, and Corn **recipe card**

Salmon, Broiled, With Asparagus and Shiitake Mushrooms **recipe card**

Snapper With Oregano **117**

Spaghetti With Cherry Tomatoes, Habañero Chile, and Mint **117**

DESSERTS

Cake, Blackberry Forest **117**

Cake, Lemon Honey **119**

Cake, Strawberry-Cream-Pie **118**

Cake, Tutti-Frutti Pound **119**

Cakes, Bite-Size Mortarboard **31**

Cakes, Coconut Meringue **119**

Cookie, Skillet Chocolate-Chip **120**

Gelée, Bubbly Lemon **46**

Ice Cream Cake, Brownie Sundae **118**

Pops, Frozen-Yogurt Parfait **28**

Thumbprints, Pink-Lemonade **52**

BEVERAGES

Cocktail, Eric's Pimm's Cup **8**

Fizz, Caffè Americano **46**

Fizz, Sumac-Mint **84**

Float, Melon-Sorbet **27**

Mescal With Sage Ice Cubes **116**

MISCELLANEOUS

Aioli, Sun-Dried-Tomato **115**

Dressing, Creamy Herb **46**

Dressing, Yogurt-Cucumber, With Za'atar **84**

Pancakes, Buttermilk **114**

Paste, Harissa **115**

Pâte Brisée **118**

Peanuts, Sugared **119**

Pita Bread **83**

Relish, Chopped-Chile **84**

Salsa, Apricot, With Lemon Verbena **117**

Sauce, Lebanese Tomato **84**

Spread, Red Bean–Tahini **84**

Farming Forward

PAGE 72

BUTTERMILK PANCAKES

Active/Total Time: **25 min.**
Serves: **6**

You can keep the pancakes warm on a baking sheet in a 200° oven until you're ready to serve them.

- **2 cups all-purpose flour**
- **3 tablespoons sugar**
- **2¼ teaspoons baking powder**
- **¼ teaspoon baking soda**
- **¾ teaspoon coarse salt**
- **1½ cups buttermilk**
- **½ cup whole milk**
- **2 large eggs, room temperature**
- **3 tablespoons unsalted butter, melted, plus more, room temperature, for griddle**
- **1 cup fresh blueberries**
- **Whipped butter, pure maple syrup, and cooked sausages, for serving**

1. Whisk together flour, sugar, baking powder, baking soda, and salt in a large bowl. In another bowl, whisk together buttermilk, milk, eggs, and butter. Make a well in center of flour mixture, pour in milk mixture, and stir with a fork or whisk until well combined but still a bit lumpy. Fold in blueberries.

2. Heat a griddle (or large cast-iron or nonstick skillet) over medium and brush with butter. Working in batches, add ⅓ cup batter for each pancake. Cook until bubbles appear on surface and undersides are golden brown, about 2 minutes. Flip and continue cooking until other sides are golden brown, 1 to 2 minutes more. Transfer to a plate. Brush griddle with more butter between batches.

3. Serve, topped with butter and syrup, with sausages on the side.

PASTURE-RAISED PORK WITH COUSCOUS AND VEGETABLES

Active Time: **1 hr. 5 min.**
Total Time: **2 hr.**
Serves: **6**

COUSCOUS

- **1¾ cups low-sodium chicken broth**
- **2 cups Israeli couscous**
- **Extra-virgin olive oil, for drizzling**

ROASTED VEGETABLES

- **1 pound fingerling potatoes, scrubbed and cut into 1-inch pieces**
- **1 bunch small carrots, preferably heirloom in a mix of colors, scrubbed or peeled and trimmed**
- **2 tablespoons extra-virgin olive oil**
- **Coarse salt**

PORK

- **2 pork tenderloins (2¼ pounds total)**
- **Coarse salt and freshly ground pepper**
- **1 tablespoon safflower oil**

SALAD

- **1 tablespoon extra-virgin olive oil**
- **1 onion, thinly sliced**
- **1 clove garlic, minced**
- **Coarse salt**
- **1 pint cherry tomatoes, halved**
- **1 tablespoon fresh flat-leaf parsley, finely chopped**
- **1 tablespoon fresh cilantro, finely chopped**
- **½ cup Harissa Paste (recipe follows), plus more for serving**

1. Couscous: Bring broth and ¾ cup water to a boil in a medium pot. Add couscous and cook, stirring, 1 minute. Reduce heat to low, cover, and simmer until liquid is absorbed and couscous is

al dente, about 8 minutes more. Remove from heat, drizzle with olive oil, and toss to coat. Transfer to a rimmed baking sheet, spread in an even layer, and let cool, 10 minutes.

2. Roasted vegetables: Preheat oven to 400°. On another rimmed baking sheet, toss potatoes and carrots with olive oil; season with salt. Spread in a single layer and roast, tossing halfway through, until tender, about 20 minutes. Let cool completely on sheet.

3. Pork: Raise oven heat to 425°. Season pork all over with salt and pepper. Heat a large ovenproof skillet over medium-high. Swirl in safflower oil to coat. Add pork and brown on all sides, turning as needed, about 12 minutes total. Transfer skillet to oven and roast until a thermometer inserted in middles registers 140°, about 11 minutes. Transfer to a cutting board; let rest 15 minutes before cutting into ½-inch slices.

4. Salad: Meanwhile, heat olive oil in a large sauté pan over medium. Add onion and cook, stirring occasionally, until just starting to soften, about 2 minutes. Add garlic and cook, stirring frequently, until soft, about 2 minutes. Season with salt. Transfer to a large bowl, add tomatoes and herbs, and toss to combine.

5. Add couscous, roasted vegetables, and harissa to salad; toss to combine. Season with salt. Arrange couscous mixture on a large platter and top with pork. Serve, with extra harissa on the side.

HARISSA PASTE

Active Time: **15 min.**
Total Time: **30 min.**
Makes: **¾ cup**

- **1 red bell pepper**
- **1 small clove garlic**
- **¼ teaspoon chili paste**
- **½ teaspoon ground cumin**
- **¼ teaspoon ground coriander**
- **¼ teaspoon caraway seeds, ground**
- **½ teaspoon smoked paprika (pimentón)**
- **¼ cup extra-virgin olive oil**
- **1 tablespoon fresh lemon juice**
- **Coarse salt and freshly ground pepper**

Roast pepper over the flame of a gas burner, turning with tongs, until blackened and blistered. (Or roast under broiler, turning as needed.) Transfer to a bowl, cover with plastic wrap, and let stand 15 minutes. Rub off skin with paper towels, then remove and discard ribs and seeds. Purée pepper with garlic, chili paste, spices, oil, and lemon juice in a blender until smooth. Season with salt and pepper.

WYEBROOK BEEF-AND-BACON CHEESEBURGERS

Active/Total Time: **55 min.**
Makes: **6**

The burgers were served with French fries cooked in lard from the farm; for our favorite recipe, go to marthastewart.com/perfect-fries. *If you can't find beef fat (also called suet or tallow) at a supermarket, ask your local butcher. Keep the beef, bacon, and fat cold (firm) until ready to use for the easiest grinding.*

- **2½ pounds grass-fed beef, such as chuck or short rib, cut into a large dice, cold**
- **4 ounces bacon, cut into a large dice, cold**
- **4 ounces beef fat, cut into a large dice, cold**
- **Coarse salt and freshly ground pepper**
- **Safflower oil, for brushing**
- **6 slices Monterey Jack**
- **6 brioche rolls, split**
- **1 cup Sun-Dried-Tomato Aioli (recipe follows)**
- **Lettuce leaves and sliced tomatoes, for serving**

1. Mix together beef, bacon, and fat in a bowl. Grind mixture through the large holes of a meat grinder, then grind again through the fine holes.

2. Shape ground meat into a 6-inch-long log, about 4 inches in diameter. Cut into 6 equal patties. Generously season with salt and pepper.

3. Heat grill for direct heat (or a grill pan over medium-high). Brush grates with oil. Grill patties, about 4 minutes a side for medium-rare, placing cheese on top in last minute. Transfer to a plate. Meanwhile, grill rolls until golden.

4. Spread each side of rolls with 1 tablespoon aioli, then use each roll to sandwich a lettuce leaf, tomato slice, and burger; serve.

SUN-DRIED-TOMATO AIOLI

Active/Total Time: **5 min.**
Makes: **2¼ cups**

- **1 cup sun-dried tomatoes packed in oil, drained**
- **1 large egg, plus 1 large yolk**
- **1 tablespoon Dijon mustard**
- **2 fresh basil leaves**
- **1½ cups extra-virgin olive oil**
- **Coarse salt**

Purée tomatoes, egg and yolk, mustard, and basil in a food processor until smooth. With machine running, slowly add oil until combined. (If sauce is too thick, add water, 1 teaspoon at a time.) Season with salt. Aioli can be stored in refrigerator up to 2 days; whisk before using.

FRIED CHICKEN

Active Time: **1 hr.**
Total Time: **5 hr. 30 min.**
Serves: **8**

- **1 quart buttermilk, well shaken**
- **1 small onion, coarsely chopped**
- **2 cloves garlic, peeled**
- **1 teaspoon hot sauce, such as Tabasco**
- **Coarse salt and freshly ground pepper**
- **1 whole chicken (3 to 4 pounds), cut into 10 pieces**
- **2 cups all-purpose flour**
- **1½ teaspoons cayenne pepper**
- **Safflower oil, for frying**
- **Honey and fresh lavender (optional), for serving**

1. Purée 1 cup buttermilk with onion and garlic in a blender or food processor until smooth and combined. Transfer mixture to a large bowl; whisk in remaining 3 cups buttermilk, hot sauce, and 2 tablespoons salt. Add chicken and let soak in refrigerator 4 hours, keeping chicken fully submerged (with a plate, if necessary).

2. Whisk together flour, cayenne, ½ teaspoon salt, and ¼ teaspoon pepper in a shallow dish. Working with a few pieces at a time, remove chicken from buttermilk mixture, letting excess drip back into bowl. Dredge in flour mixture to coat. Transfer chicken to a rack set over a rimmed baking sheet and let stand 30 minutes.

3. Heat a large, heavy-bottomed pot containing 2 inches oil over medium-high until a thermometer registers 350°. Working in batches, carefully add chicken to pot; cook, turning occasionally with tongs, until golden brown and a thermometer inserted into thickest parts (avoiding bone) registers 165°, about 15 minutes for white meat, 10 to 12 minutes for dark. (Adjust heat to maintain oil temperature between 325° and 350°, and return oil to 350° between batches.) Transfer to a paper towel–lined plate and season with salt and pepper. Serve warm, drizzled with honey and sprinkled with lavender.

BEET SALAD WITH HONEY-LAVENDER DRESSING

Active Time: **1 hr.**
Total Time: **3 hr.**
Serves: **8**

Use a mandoline or other adjustable-blade slicer (or a sharp chef's knife) to thinly slice the baby beets.

BEETS

- **6 medium beets (2¼ pounds total), preferably a mix of yellow and red**
- **Extra-virgin olive oil, for drizzling**
- **Coarse salt**

DRESSING

- **1 tablespoon extra-virgin olive oil**
- **2 medium shallots, thinly sliced (1 cup)**
- **⅓ cup honey**
- **½ teaspoon fresh lavender leaves**
- **1 large egg yolk**
- **2 tablespoons champagne vinegar**
- **1 teaspoon Dijon mustard**
- **1 cup safflower oil**

SALAD

- **2 bunches baby chard or 1 bunch Swiss chard (about 1 pound), stems removed, leaves torn into 1-inch pieces**
- **½ cup pecans (2 ounces), toasted and salted**
- **8 ounces fresh goat cheese, crumbled**
- **2 baby Chioggia beets, scrubbed and thinly sliced**

1. Beets: Preheat oven to 350°. Drizzle medium beets with olive oil in a baking pan; season with salt. Place in a single layer and add 1 cup water. Cover with parchment, then foil, and roast until knife-tender, about 1½ hours. When cool enough to handle, rub off peels with paper towels (use a paring knife for tough spots); discard. Cut beets into bite-size pieces.

2. Dressing: Meanwhile, heat olive oil in a medium sauté pan over low. Add shallots and cook, stirring occasionally, until softened, about 3 minutes. Add honey and lavender; simmer until lavender is fragrant, about 5 minutes. Let cool 5 minutes. Purée with yolk, vinegar, and mustard in a blender or food processor until smooth. With machine running, slowly add safflower oil until combined. (If dressing is too thick, add water, 1 teaspoon at a time.)

3. Salad: Combine roasted beets, chard, and pecans in a bowl. Lightly toss with ¼ cup dressing. Place 1 tablespoon dressing on bottom of each plate, then add salad mixture and goat cheese, dividing evenly. Top with baby beets and serve, with remaining dressing on the side.

Grow Your Own

PAGE 86

GRILLED PORK CHOPS WITH ROSEMARY GREMOLATA

Active Time: **35 min.**
Total Time: **1 hr. 5 min.**
Serves: **4**

You can skewer four halved and pitted fresh apricots, or two quartered and pitted peaches, in place of the figs (two pieces on each skewer).

- **8 sprigs rosemary**
- **12 fresh figs, halved**
- **8 cloves garlic, smashed**
- **4 bone-in pork chops, each 1 inch thick (about 2½ pounds total)**
- **Coarse salt and freshly ground pepper**
- **3 tablespoons extra-virgin olive oil, plus more for brushing**
- **1 teaspoon finely grated orange zest, plus 2 tablespoons fresh orange juice**
- **½ cup raw almonds, toasted**
- **Crisp Roasted Potatoes (recipe follows), for serving**

1. Strip 4 rosemary sprigs of needles except for tops, reserving ¼ cup needles. Thread 3 fig halves onto each rosemary skewer. Press 2 garlic cloves and needles from one of 4 remaining rosemary sprigs into each pork chop. Place pork on a baking sheet and cover with plastic wrap; let stand at room temperature 30 minutes.

2. Heat grill for direct heat (or a grill pan over high). Generously season pork on both sides with salt and pepper, keeping rosemary and garlic pressed into flesh. Brush grates with oil. Grill chops until marked on both sides, about 2 minutes a side. Reduce heat to low, cover grill (or tent with foil, if using a grill pan), and continue cooking until a thermometer inserted into thickest parts of pork (without touching bone) registers 140°, 7 to 10 minutes more. Transfer to a platter and drizzle with 1 tablespoon orange juice. Let rest 15 minutes.

3. Meanwhile, using a mortar and pestle or food processor, combine reserved rosemary needles with orange zest, remaining 1 tablespoon orange juice, almonds, and oil to form a chunky sauce. Season with salt and pepper.

4. Serve pork with fig skewers, potatoes, and rosemary gremolata.

CRISP ROASTED POTATOES

Active Time: **10 min.**
Total Time: **1 hr.**
Serves: **4**

- **1½ pounds small white or fingerling potatoes**
- **Coarse salt**
- **2 tablespoons extra-virgin olive oil**

1. Preheat oven to 450°. Cover potatoes with water by 2 inches in a medium pot. Bring to a boil, season with salt, and reduce heat to a rapid simmer. Cook until potatoes are tender when pierced with a fork, about 20 minutes; drain. Gently smash each potato until slightly flattened but still in one piece (edges will split).

2. Brush a rimmed baking sheet with 1 tablespoon oil. Place potatoes on sheet in a single layer and brush tops with remaining 1 tablespoon oil. Bake until golden brown and crisp, flipping once, about 25 minutes. Remove from oven, season with salt, and serve.

MESCAL WITH SAGE ICE CUBES

Active Time: **10 min.**
Total Time: **12 hr. 10 min.**
Serves: **4**

We like the way a single large ice cube looks in each glass (look for these ice-cube trays online or in specialty stores), but smaller cubes work fine, too: Cut the sage leaves to fit the tray compartments and add two or three cubes to each glass. You will have leftover sage herbal tea (used to make the ice cubes); save it for drinking on its own. Grilled padron peppers were served alongside the drinks; for a similar recipe, go to marthastewart.com/fried-padron-peppers.

- **1 cup fresh sage leaves**
- **⅓ cup light agave syrup**
- **Mescal, or good-quality tequila**

1. Reserve 10 sage leaves for ice cubes. Place remaining sage leaves in 8 cups boiling water; cover and let steep 15 minutes. Strain liquid; discard sage leaves. Stir in agave until dissolved. Let cool completely, then refrigerate at least 2 hours and up to 1 week.

2. Pour some of sage mixture into an ice-cube tray for large cubes, dividing liquid evenly. Add a sage leaf to each cube

compartment. Freeze until solid, at least 8 hours and up to 1 day.

3. Place a sage ice cube in each of 4 tumblers and top with mescal.

SCRAMBLED EGGS WITH MIXED HERBS

Active/Total Time: **5 min.**
Serves: **1**

- **2 large eggs**
- **Large pinch of coarse salt**
- **1 tablespoon unsalted butter**
- **¼ cup mixed fresh herbs, such as sage, basil, thyme, flat-leaf parsley, and mint, coarsely chopped**
- **Flaky sea salt, for sprinkling**
- **Toasted baguette and fresh chives, for serving**

1. Whisk together eggs, 1 teaspoon water, and coarse salt in a bowl. Heat a small nonstick skillet over medium-high. Swirl in butter and heat until foamy. Add egg mixture and cook, using a heatproof flexible spatula to push eggs toward center of pan to form large, soft curds, about 30 seconds.

2. While eggs are still slightly runny, remove from heat and stir in herbs. Sprinkle with flaky salt and serve, with baguette and chives.

SNAPPER WITH OREGANO

Active/Total Time: **10 min.**
Serves: **4**

- **4 skinless red-snapper fillets, each about 4 ounces and ¾ to 1 inch thick**
- **Coarse salt and freshly ground pepper**
- **¼ cup extra-virgin olive oil**
- **12 thick strips lemon zest, plus 3 tablespoons fresh lemon juice**
- **3 tablespoons fresh oregano**

1. Season fish on both sides with salt. Heat a large nonstick skillet over high. Swirl in 2 teaspoons oil and heat until shimmering. Add fish, flesh-side down, and cook until bottom is golden brown, 3 to 4 minutes. Flip and continue cooking until just opaque throughout, about 2 minutes more. Transfer to a platter.

2. Meanwhile, whisk together lemon zest and juice, oregano, and remaining 3 tablespoons plus 1 teaspoon oil; season with pepper.

3. Pour lemon mixture over fish while still hot. Serve warm or at room temperature.

SPAGHETTI WITH CHERRY TOMATOES, HABAÑERO CHILE, AND MINT

Active Time: **10 min.**
Total Time: **15 min.**
Serves: **4**

This recipe makes a nice lunch for four. Double it for dinner.

- **¼ cup packed fresh mint, finely sliced**
- **3 tablespoons extra-virgin olive oil**
- **6 ounces thin spaghetti**
- **Coarse salt**
- **3 tablespoons unsalted butter**
- **4 cloves garlic, smashed and peeled**
- **2 large cherry tomatoes or small plum tomatoes, thinly sliced crosswise**
- **4 thin slices habañero chile, seeds removed**

1. Put mint in a small bowl and cover with oil. Cook pasta in a large pot of generously salted boiling water according to package directions until al dente. Drain.

2. Heat a large sauté pan over medium-high. Add butter and heat until foamy. Add garlic, then place tomato and chile slices in pan in a single layer. Cook 1 minute.

3. Flip tomatoes. Add cooked pasta and toss to combine. Add mint and oil, season with salt, and toss to coat. Remove garlic. Serve immediately.

APRICOT SALSA WITH LEMON VERBENA

Active/Total Time: **15 min.**
Makes: **6 cups**

- **2 jalapeño chiles**
- **2 scallions**
- **6 cups diced pitted just-ripe fresh apricots, peaches, or nectarines**
- **1 tablespoon minced peeled fresh ginger (from a 1-inch piece)**
- **½ teaspoon sugar**
- **½ teaspoon coarse salt**
- **¼ cup fresh lemon verbena or cilantro, coarsely chopped**
- **2 tablespoons thinly sliced and halved red onion**
- **Toasted flour- or corn-tortilla wedges, for serving**

1. Roast jalapeños and scallions over the flame of a gas burner, turning with tongs, until lightly charred, 2 to 3 minutes. (Or roast under broiler, turning as needed.)

2. Place fruit in a bowl. Halve jalapeños; remove and discard ribs and seeds. Finely chop jalapeños and scallions and add to bowl. Stir in ginger, sugar, salt, lemon verbena, and onion. Serve, with tortilla wedges.

Bare-Naked Layers

PAGE 92

BLACKBERRY FOREST CAKE

Active Time: **45 min.**
Total Time: **5 hr.**
Serves: **8 to 10**

CAKES

- **5 tablespoons unsalted butter, melted and cooled, plus more for pans**
- **⅔ cup sifted cake flour, plus more for pans**
- **⅓ cup sifted Dutch-process cocoa powder**
- **½ teaspoon coarse salt**
- **4 large eggs, plus 3 large yolks, room temperature**
- **⅔ cup granulated sugar**

SYRUP

- **⅓ cup crème de cassis**
- **⅓ cup granulated sugar**

GLAZE

- **6 ounces semisweet chocolate, coarsely chopped**
- **¾ cup heavy cream**
- **1 tablespoon corn syrup**

ASSEMBLY

- **⅓ cup red- or black-currant jelly, or blackberry jelly**
- **2 teaspoons fresh lemon juice**
- **4 cups fresh blackberries (16 ounces)**
- **¾ cup heavy cream**
- **3 tablespoons confectioners' sugar**

1. Cakes: Preheat oven to 400°. Butter two 9-by-2-inch round cake pans. Line with parchment, then butter parchment. Dust with flour, tapping out excess. Whisk together flour, cocoa, and salt in a bowl. Place butter in another bowl.

2. Combine eggs, yolks, and granulated sugar in a heatproof bowl set over a saucepan containing 2 inches of simmering water. Heat, whisking, until sugar is dissolved and mixture is warm. Remove from heat. With an electric mixer, whisk on medium speed 2 minutes. Increase speed to high and whisk until pale and thick, 4 to 5 minutes.

3. Sift together dry ingredients over top of egg mixture, then gently fold in. When almost incorporated, fold 1 cup batter into butter, then gently fold butter mixture into remaining batter. Divide batter evenly between prepared pans and bake until tops spring back, 10 to 11 minutes. Invert cakes onto a wire rack, top-sides up; let cool completely.

4. Syrup: Heat crème de cassis, granulated sugar, and 3 tablespoons water in a small saucepan over medium, stirring until sugar is dissolved.

5. Glaze: Place chocolate in a heatproof bowl. Heat cream in a small saucepan just until bubbling around edges; pour over chocolate. Let stand 5 minutes, then stir until chocolate is melted and mixture is combined. Stir in corn syrup. Let stand until slightly thickened, about 10 minutes.

6. Assembly: Stir together jelly and lemon juice in a bowl, then fold in berries. In another bowl, whisk cream with confectioners' sugar to medium-stiff peaks. Brush bottom and sides of cakes generously with syrup (using all of syrup). Place one cake on a serving platter, syrup-side up. Pour ½ cup glaze over cake, spreading to edges. Top with 3 cups berry mixture, then dollop evenly with cream. Top with second cake, syrup-side down.

7. Pour remaining glaze on top of cake, spreading to edges and allowing to drip down sides. (If glaze gets too thick, reheat in microwave, in 10-second increments.) Refrigerate cake and remaining berry mixture at least 4 hours and up to overnight before serving cake, topped with berry mixture.

STRAWBERRY-CREAM-PIE CAKE

Active Time: **50 min.**
Total Time: **4 hr., plus overnight**
Serves: **10**

A long serrated knife works best for slicing this dessert.

PASTRY LAYERS

All-purpose flour, for dusting

Pâte Brisée (recipe follows)

1 large egg, lightly beaten

Fine sanding sugar or granulated sugar

FILLING

⅓ cup granulated sugar

3 tablespoons cornstarch

Pinch of coarse salt

1½ cups whole milk

3 large egg yolks

2 tablespoons unsalted butter

1 teaspoon pure vanilla extract

⅔ cup heavy cream

8 ounces strawberries, hulled and cut into ¼-inch slices (2 cups), plus more, quartered, for serving

¾ cup strawberry jam

Lightly sweetened whipped cream, for serving

1. Pastry layers: Preheat oven to 375° with racks in upper and lower thirds. On a lightly floured surface, roll out one piece of pastry dough into a 9-inch round, slightly less than ⅛ inch thick. Transfer to a parchment-lined baking sheet. Repeat with remaining dough, placing 1 or 2 rounds on each sheet. Brush with beaten egg and sprinkle generously with sanding sugar. Bake, rotating sheets halfway through, until golden brown and crisp, 22 to 24 minutes. Let cool completely on sheets on wire racks.

2. Filling: Whisk together granulated sugar, cornstarch, and salt in a medium saucepan. Whisk together milk and egg yolks in a bowl, then add to pan along with butter. Cook over medium heat, whisking constantly, until mixture comes to a boil. Continue to cook 1 minute, whisking, then remove from heat and stir in vanilla. Strain mixture through a fine sieve into a bowl. Cover with plastic wrap, pressing it directly onto surface. Refrigerate at least 2 hours and up to 2 days.

3. Whisk heavy cream to stiff peaks. Whisk pastry cream to loosen. Fold in whipped cream, then berries.

4. Spread ¼ cup jam on a pastry layer. Top with one-third of pastry-cream mixture (about 1¼ cups), then a second pastry layer. Repeat with remaining jam, cream mixture, and pastry, ending with pastry. Drape with plastic wrap and refrigerate, at least overnight and up to 2 days. Serve, topped with whipped cream and more berries.

PÂTE BRISÉE

Active Time: **10 min.**
Total Time: **1 hr. 10 min.**
Makes: **4 disks**

2½ cups all-purpose flour, plus more for dusting

1 tablespoon sugar

2 teaspoons coarse salt

2 sticks cold unsalted butter, cut into pieces

⅓ to ½ cup ice water

1. Pulse together flour, sugar, and salt in a food processor. Add butter and pulse until mixture resembles coarse crumbs with some small pea-size pieces remaining. Add ⅓ cup ice water and pulse until mixture holds together when pinched. If too dry, add more water, 1 tablespoon at a time.

2. Transfer dough to a lightly floured surface and knead once. Divide into 4 pieces. Pat into disks and wrap each in plastic wrap. Refrigerate at least 1 hour and up to 1 day, or freeze up to 3 months; thaw overnight in refrigerator before using.

BROWNIE SUNDAE ICE CREAM CAKE

Active Time: **50 min.**
Total Time: **8 hr.**
Serves: **10**

CAKE

Vegetable-oil cooking spray

⅔ cup all-purpose flour

¼ cup Dutch-process cocoa powder

¾ teaspoon coarse salt

½ teaspoon baking powder

1 stick unsalted butter, room temperature

1 cup sugar

2 large eggs, room temperature

1 teaspoon pure vanilla extract

⅓ cup whole milk

4 ounces bittersweet chocolate, preferably 61% cacao, melted

ASSEMBLY

½ cup crunchy peanut butter

1¼ cups vanilla ice cream, softened

⅓ cup crushed raspberries

1½ cups strawberry ice cream, softened

Lightly sweetened whipped cream

Sugared Peanuts (recipe follows)

Maraschino cherries, for serving

1. Cake: Preheat oven to 375°. Coat a 9-by-13-inch baking pan with cooking spray. Line with parchment, leaving overhang on long sides; coat parchment with cooking spray. Whisk together flour, cocoa, salt, and baking powder in a bowl.

2. In a large bowl, beat butter with sugar on medium speed until pale and fluffy, about 3 minutes. Add eggs, one at a time, beating until smooth. Beat in vanilla. With mixer on low speed, add flour mixture in three batches, alternating with milk in two additions, beating until combined. Beat in melted chocolate.

3. Transfer batter to prepared pan, smoothing top with an offset spatula. Bake until set on top but still wobbly in center, about 15 minutes. Let cool completely in pan on a wire rack.

4. Assembly: Line an 8½-by-4½-inch loaf pan with plastic wrap. Use parchment to lift brownie from baking pan. Cut crosswise into 3 pieces, one piece cut to fit bottom of loaf pan exactly, the next slightly wider, and the last widest of all (to match size of pan, which gets wider toward top).

5. Place smallest brownie piece, top-side up, in bottom of lined loaf pan. Spread peanut butter over top, then vanilla ice cream. Place second-largest brownie piece, top-side down, on ice cream. Spread with raspberries, then strawberry ice cream.

Top with final brownie piece, top-side down. Cover with plastic wrap and freeze until firm, at least 6 hours and up to 1 day.

6. Run a butter knife around edges to release lined cake from pan, then use plastic to remove cake and place on a serving platter. Top with whipped cream and sprinkle with peanuts. Slice with a sharp knife, wiping blade clean between each. Serve each slice with more peanuts and a cherry.

SUGARED PEANUTS

Active Time: **10 min.**
Total Time: **40 min.**
Makes: **About 2 cups**

- **½ cup sugar**
- **1¼ cups salted roasted peanuts**
- **½ teaspoon coarse salt**

1. Bring sugar and 2 tablespoons water to a boil in a medium saucepan, stirring until sugar is dissolved. Continue to cook until a thermometer inserted in mixture registers 235°.

2. Add peanuts and stir until sugar begins to crystallize and form a sandy coating, about 1 minute. Stir in salt and cook, stirring, until nuts darken slightly, about 3 minutes more. Pour onto a parchment-lined baking sheet and let cool completely before serving or storing at room temperature up to 1 week.

COCONUT MERINGUE CAKES

Active Time: **50 min.**
Total Time: **9 hr.**
Makes: **12**

The baking time for the meringues will vary depending on the humidity. Be sure to bake them until they pull off the sheets easily.

- **1½ cups sugar**
- **6 large egg whites**
- **Pinch of coarse salt**
- **1 drop red food coloring**
- **¼ cup unsweetened finely shredded coconut**
- **3 pints coconut sorbet, slightly softened**

1. Preheat oven to 175°. Line 4 baking sheets with parchment. Trace nine 3½-inch circles onto each sheet. Turn parchment marked-sides down.

2. Heat sugar, egg whites, and salt in a heatproof bowl set over (not in) a pan of simmering water, whisking constantly, until warm to the touch and sugar is dissolved, about 3 minutes. Remove bowl from heat. Whisk on medium-high speed until peaks are stiff and glossy, about 4 minutes. Beat in food coloring.

3. Dab meringue under corners of parchment to hold in place. Spread 3 heaping tablespoons meringue within edges of each traced circle. Sprinkle 1 teaspoon coconut each over 12 of rounds.

4. Bake until meringues are dry but not taking on any color and can be easily pulled off parchment, 1½ to 2 hours. Let cool completely on sheets on wire racks.

5. Form ¼-cup scoops of sorbet into 3-inch disks, using your hands or a small offset spatula. Place a sorbet disk on a plain meringue. Top with a second plain meringue and a second sorbet round, then end with a coconut-sprinkled round. Transfer to a parchment-lined baking sheet and freeze, at least 5 hours and up to 1 day. Repeat with remaining meringues and sorbet.

TUTTI-FRUTTI POUND CAKE

Active Time: **1 hr.**
Total Time: **About 10 hr.**
Serves: **10**

CAKE

- **Vegetable-oil cooking spray**
- **1½ cups all-purpose flour, plus more for pan**
- **1½ teaspoons coarse salt**
- **¾ teaspoon baking powder**
- **1½ sticks unsalted butter, room temperature**
- **4 ounces (½ bar) cream cheese, room temperature**
- **1¼ cups granulated sugar**
- **3 large eggs, room temperature**
- **½ teaspoon pure vanilla extract**

FILLING

- **2 large or 3 medium peaches, cut into ½-inch pieces (3½ cups)**
- **¼ cup granulated sugar**
- **Pinch of coarse salt**
- **1 packet (¼ ounce) unflavored powdered gelatin**
- **3 ounces fresh sweet cherries, pitted and quartered (½ cup)**
- **½ cup heavy cream**
- **Confectioners' sugar, for serving (optional)**

1. Cake: Preheat oven to 350°. Coat an 8½-by-4½-inch loaf pan with cooking spray. Line with parchment, leaving a 2-inch overhang on long sides. Coat parchment with cooking spray, then dust with flour, tapping out excess. Whisk together flour, salt, and baking powder in a bowl.

2. Beat butter and cream cheese in a large bowl until creamy. Add granulated sugar and beat until light and fluffy, about 3 minutes. Add eggs, one at a time, beating to combine after each addition. Beat in vanilla. With mixer on low speed, gradually add flour mixture, beating to combine.

3. Transfer batter to prepared pan, smoothing top with an offset spatula. Bake on a baking sheet until a tester inserted in center comes out clean, about 1 hour, 10 minutes, tenting with foil after 50 minutes. Let cool 10 minutes in pan on a wire rack, then turn out onto rack, top-side up, and let cool completely, about 3 hours.

4. Slice cake in half horizontally. Slice each portion in half again to create 4 equal slices.

5. Filling: Bring 2 cups peaches, granulated sugar, salt, and ⅓ cup water to a boil in a medium saucepan. Reduce to a simmer and cook, covered, until fruit is tender, about 5 minutes. Let cool slightly, then purée mixture in a food processor until smooth (you should have about 1½ cups).

6. Prepare an ice-water bath. Sprinkle gelatin over ¼ cup water in a small saucepan. Let sit until softened, about 5 minutes. Heat over medium, stirring until gelatin is dissolved. Stir in peach mixture to combine. Transfer to a large bowl; place in ice bath and let stand, stirring frequently, until beginning to set, about 6 minutes. Stir in remaining 1½ cups peaches and cherries. Whisk cream to stiff peaks, then fold into peach mixture. Continue stirring over ice bath until mixture will hold its shape when dropped off a spoon.

7. Line loaf pan with plastic wrap, leaving an overhang on all sides. Place bottom cake layer in pan. Spread 1 cup peach mixture over cake. Repeat with remaining cake layers and filling, ending with top cake layer. Wrap plastic around cake and refrigerate until set, at least 4 hours and up to 2 days, before removing from pan using plastic. (If desired, trim edges of assembled cake.) Dust with confectioners' sugar just before serving.

LEMON HONEY CAKE

Active Time: **50 min.**
Total Time: **4 hr.**
Serves: **12**

CAKES

- **Vegetable-oil cooking spray**
- **1¾ cups all-purpose flour**
- **¾ teaspoon baking powder**
- **½ teaspoon baking soda**
- **1 teaspoon coarse salt**
- **½ teaspoon ground cardamom**
- **½ cup honey**
- **½ cup whole milk**
- **½ cup safflower oil**
- **2 large eggs, room temperature**
- **¾ cup packed light-brown sugar**
- **1 teaspoon finely grated lemon zest**

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CURD

- **2 large eggs, plus 3 large yolks**
- **¾ cup granulated sugar**
- **½ cup fresh lemon juice (from 2 to 3 lemons)**
- **8 ounces (1 bar) cream cheese, room temperature, cut into cubes**

ASSEMBLY

- **¼ cup plus 2 tablespoons honey, plus more for serving (optional)**
- **Honeycomb piece, for serving (optional)**

1. Cakes: Preheat oven to 325°. Coat two 8-by-2-inch round cake pans with cooking spray. Line with parchment, then coat parchment with cooking spray. Whisk together flour, baking powder, baking soda, salt, and cardamom in a bowl. In another bowl, whisk together honey, milk, and oil.

2. In a large bowl, whisk together eggs, brown sugar, and zest on high speed until thickened, about 3 minutes. With mixer on medium speed, slowly add honey mixture and beat to combine, 1 minute. With mixer on low speed, gradually add flour mixture and beat until combined.

3. Divide batter between prepared pans and bake until tops spring back and edges start to pull away from sides of pan, about 25 minutes. Let cakes cool in pans on a wire rack 25 minutes; invert onto rack, top-sides up, and let cool completely.

4. Curd: Combine eggs, yolks, granulated sugar, and lemon juice in a medium saucepan over high and cook, whisking constantly, until thickened and starting to bubble around edges, about 2 minutes. Remove from heat; whisk in cream cheese, one piece at a time.

5. Strain mixture through a fine-mesh sieve into a bowl, pressing on solids to extract as much liquid as possible (you should have about 2 cups); discard solids. Cover curd with plastic wrap, pressing it directly onto surface. Refrigerate until cold, at least 2 hours and up to 1 day.

6. Assembly: Using a long serrated knife, cut each cake in half horizontally. Place a cake bottom on a serving plate or cake stand. Spread 2 tablespoons honey over top. Spread ½ cup curd over top, stopping slightly short of edges, then place a cake top on curd, cut-side up. Spread with 2 tablespoons honey and another ½ cup curd.

7. Repeat with second cake bottom, 2 more tablespoons honey, and ½ cup curd. Spread cut side of final cake layer with 2 tablespoons honey, then place on top of assembled cake, top-side up. Spread top with remaining ½ cup curd, swirling as desired. Refrigerate at least 1 hour and up to 6 hours before serving, topped with honeycomb or a drizzle of honey.

Lodge Cast Iron

PAGE 124

SKILLET CHOCOLATE-CHIP COOKIE

Active Time: **10 min.**
Total Time: **30 min.**
Serves: **8**

- **6 tablespoons unsalted butter, room temperature**
- **⅓ cup packed dark-brown sugar**
- **½ cup granulated sugar**

- **1 large egg**
- **1 teaspoon pure vanilla extract**
- **1 cup all-purpose flour**
- **½ teaspoon baking soda**
- **½ teaspoon coarse salt**
- **1 cup semisweet chocolate chips**

1. Preheat oven to 350°. In a large bowl, combine butter and both sugars with a wooden spoon. Stir in egg and vanilla until combined, then stir in flour, baking soda, and salt. Stir in chips.

2. Transfer batter to a 10-inch ovenproof skillet (preferably cast-iron); smooth top with an offset spatula. Bake until cookie is golden brown and just set in center, 18 to 20 minutes. Let cool 5 minutes in skillet on a wire rack before serving.

MARTHA STEWART LIVING (ISSN 1057-5251) is published monthly except combined months December/January and July/August by Meredith Corporation, 1716 Locust Street, Des Moines, IA 50309-3023. Periodicals postage paid at Des Moines, IA, and at additional mailing offices. POSTMASTER: Send all UAA to CFS. (See DMM 707.4.12.5); NONPOSTAL AND MILITARY FACILITIES: Send address changes to *Martha Stewart Living,* P.O. Box 62140, Tampa, FL 33662-2140. (Canada Post Publications Mail Agreement No. 40021219, GST #89311617BRT. Canada Post: Return undeliverables to P.O. Box 2601, 6915 Dixie Road, Mississauga, ON L4T 0A9.) Reproduction in whole or in part without permission is prohibited. *Martha Stewart Living* is a member of the Alliance for Audited Media. Occasionally, we make a portion of our mailing list available to carefully selected companies that offer products and services we believe you may enjoy. If you would prefer not to receive these offers and/or information, please send a note along with your address label to *Martha Stewart Living,* P.O. Box 62140, Tampa, FL 33662-2140, or call 800-999-6518 (U.S. and Canada) toll-free. PRINTED IN THE USA.

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Why We Love It
Lodge now lists more than 120 seasoned cast-iron products in its inventory. Fried chicken and baked cornbread are just two classic skillet dishes. We think this cookie—as simple to prepare as it is delicious—will soon become another (for the recipe, see page 120). **Cast-iron skillet,** *from $12, lodgemfg.com.* **Porcelain enamelware cup,** *in Charcoal, $40 for 2, food52.com.*

AMERICAN MADE

Lodge Cast Iron

PHOTOGRAPH BY LENNART WEIBULL

"It just gets better the more you use it," says Bob Kellerman, CEO of Lodge Cast Iron and the great-grandson of its founder. That's one of the reasons the brand has endured despite the popularity of stainless steel, aluminum, and nonstick cookware. Founded in 1896 by Joseph Lodge, the company has been steadily turning out inexpensive, durable skillets, Dutch ovens, and griddles in its Tennessee factory. Although parts of the manufacturing process have become more automated, the fundamental technique remains the same: Steel and iron are melted together at 2,800 degrees F (hotter than lava) and cooled slightly before being poured into sand molds. The cookware is then cleaned and, since 2002, seasoned so it's ready to use at home. "If you don't do anything rash like put it in the dishwasher," says Kellerman, "it will last 100 years, if not longer."

marthastewart.com/everydayfoodcookie
Sarah Carey shows you how to make this deliciously simple cookie.

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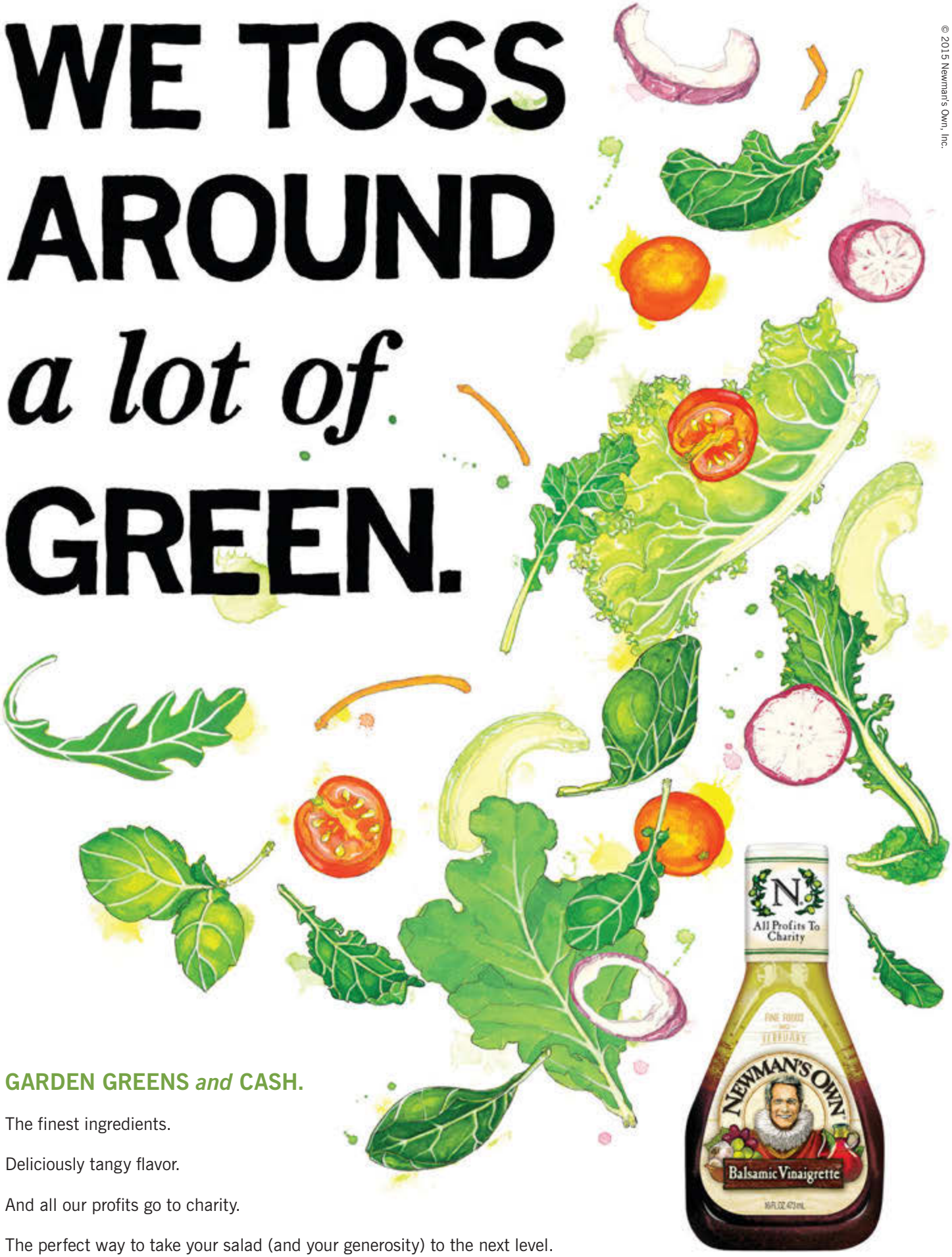

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